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# KITCHEN CONNAISSEUR

## Maple Cappuccino Tarts



This is a wonderfully easy recipe! You can make your own pastry or purchase tart shells and fill them with the Maple Cappuccino filling. Serves 12.

### *ingredients*

- 12** Pastry tarts, uncooked
- 36** Pecan Halves
- 1 Cup Maple Cappuccino Sauce**
- 2** Eggs, room temperature

### *instructions*

1. Preheat oven to 400°F.
2. Place the pecan halves in the tart shells. In a bowl slightly beat eggs with a fork. Heat the Maple Cappuccino Sauce in the microwave until it pours easily, approximately 30 seconds on high. Gradually add the sauce to the eggs and stir constantly. Avoid shocking the eggs with the hot liquid.
3. Fill the pastry tart shells 2/3 full. Bake for 15-20 minutes. Do not allow to bubble.
4. Remove from oven and let cool for 1 hour. Remove from pan and serve immediately, or store for up to 1 week in a sealed container, or freeze.