



Pecan Pumpkin Tartlets

PREP: 20 MIN. BAKE: 25 MIN.
STAND: 15 MIN. OVEN: 375°F

- 1 15-ounce package rolled refrigerated unbaked piecrust (2 crusts)
- 1 egg, slightly beaten
- 1 cup canned pumpkin
- 2 tablespoons half-and-half, light cream, or milk
- $\frac{1}{3}$ cup granulated sugar
- $1\frac{1}{2}$ teaspoons all-purpose flour
- $\frac{1}{2}$ teaspoon finely shredded lemon peel
- $\frac{1}{2}$ teaspoon pumpkin pie spice
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{8}$ teaspoon salt
- Pecan halves

1. Preheat oven to 375°F. Let piecrust stand according to package directions. Unroll crusts; using a $2\frac{1}{2}$ -inch round cutter, cut out 24 circles. (Reserve scraps to repair any tears.) Press circles into twenty-four $1\frac{3}{4}$ -inch muffin cups; set aside.
2. In a medium bowl, stir together egg, pumpkin, and half-and-half. Stir in the sugar, flour, lemon peel, spice, vanilla, and salt. Spoon about 1 tablespoon pumpkin mixture into each pastry-lined cup. Place a pecan half on top of each tartlet.
3. Bake in the preheated oven about 25 minutes or until crust is browned and filling is set. Cool on a wire rack. Store in an airtight container in the refrigerator within 2 hours of baking. Makes 24 tartlets.