

Mini Mincemeat Tarts

Ingredients

- 3 rolls prepared pie crusts (I used Pillsbury)
- 1 27oz jar prepared mincemeat (I used Borden)

Preparation

1. Preheat oven to 400°F, and lightly spray 2 x 24 mini muffin trays with cooking spray.
2. Unroll the dough on work surface, and using a 2 ½-inch round cookie cutter, cut 48 rounds, re-rolling dough if necessary.
3. Place each circle over a muffin hole and gently press into the bottom.
4. Spoon 1 heaped teaspoon of filling into each crust-lined cup.
5. If desired cut decoration from remaining pastry and place on top of filling prior to baking.
6. Place tins on oven and bake for approximately 13 minutes, or until tops are lightly golden brown.
7. Allow to cool slightly in the trays and then remove to a wire rack to cool completely.