

Pear and Orange Tartlets

©www.BakingInATornado.com

Ingredients:

1 unbaked refrigerator pie crust
1 TBSP butter
2 Bosc pears
2 TBSP brown sugar
1/4 tsp cinnamon
2 TBSP orange marmalade
1 tsp candied ginger, finely chopped
1/4 cup chopped pecans

Directions:

- *Preheat oven to 425 degrees. Place 12 tartlet liners onto a baking sheet.
- *Using a 3 inch round cookie cutter or a 3 inch round mouth of a glass, cut the crust into as many 3 inch circles as will fit. Roll out the remaining crust and continue to cut out circles until you have a dozen.
- *Gently press each crust circle into and up the sides of each of the liners. Prick the bottoms with a fork. Bake for 5 minutes, cool completely, then remove the crust from the tartlet liners if desired (can serve in the liners).
- *While the crust is cooling, core and peel the pears. Chop into small cubes.
- *Melt the butter in a small skillet over medium heat. Add the chopped pears. Cook and stir for about 7 minutes, just until they begin to soften. Add the brown sugar and cinnamon and cook for 1 more minute.
- *Remove the skillet from the heat. Stir in the marmalade, ginger, and pecans. Set aside to begin to cool for 15 minutes, then spoon the filling into the cooled tartlet crusts.