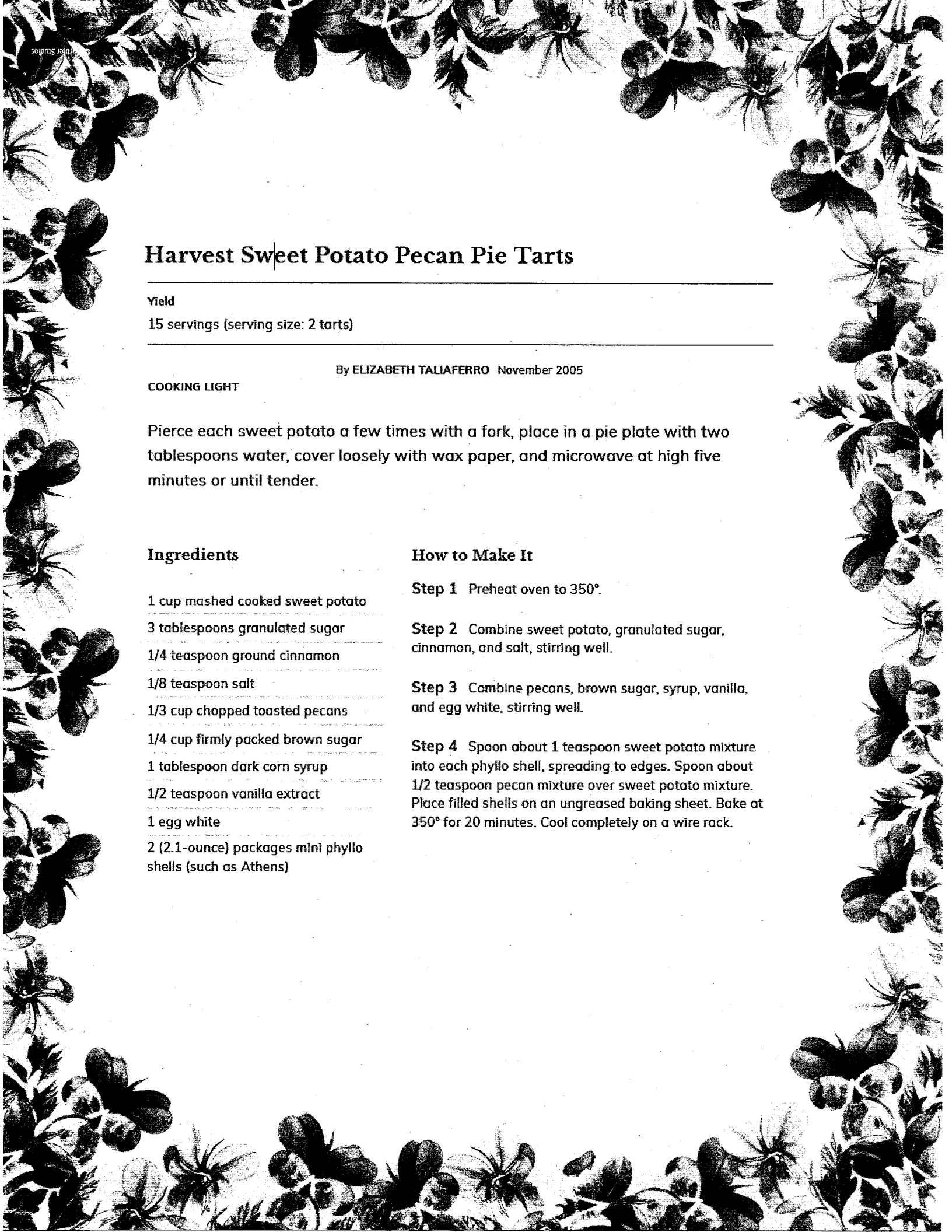




Harvest Sweet Potato Pecan Pie Tarts

Yield

15 servings (serving size: 2 tarts)

By ELIZABETH TALIAFERRO November 2005

COOKING LIGHT

Pierce each sweet potato a few times with a fork, place in a pie plate with two tablespoons water, cover loosely with wax paper, and microwave at high five minutes or until tender.

Ingredients

1 cup mashed cooked sweet potato
3 tablespoons granulated sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
1/3 cup chopped toasted pecans
1/4 cup firmly packed brown sugar
1 tablespoon dark corn syrup
1/2 teaspoon vanilla extract
1 egg white
2 (2.1-ounce) packages mini phyllo
shells (such as Athens)

How to Make It

Step 1 Preheat oven to 350°.

Step 2 Combine sweet potato, granulated sugar, cinnamon, and salt, stirring well.

Step 3 Combine pecans, brown sugar, syrup, vanilla, and egg white, stirring well.

Step 4 Spoon about 1 teaspoon sweet potato mixture into each phyllo shell, spreading to edges. Spoon about 1/2 teaspoon pecan mixture over sweet potato mixture. Place filled shells on an ungreased baking sheet. Bake at 350° for 20 minutes. Cool completely on a wire rack.