



## Cranberry Apricot Tart (2009)

1 (15 ounce) package folded refrigerated unbaked piecrust (2 crusts)

½ cup granulated sugar

3 Tablespoons cornstarch

1 1/2 teaspoons pumpkin pie spice

¼ teaspoon salt

3 (15 ¼ ounce) cans apricot halves, drained and cut into quarters

½ cup dried cranberries

1 egg white

1 tablespoon milk

1 tablespoon granulated sugar

Preheat oven to 450 degrees F.

1. Line an ungreased 9 inch tart pan with a removable bottom with one of the pie crusts. Press pastry into fluted sides of tart pan; trim edges. Line with double thickness of foil. Bake in the preheated oven for 8 minutes. Remove foil. Bake at 3 to 4 minutes more or until set and dry. Remove from oven. Reduce heat to 375 degrees F.
2. Combine the ½ cup sugar, cornstarch, pumpkin pie spice, and salt in mixing bowl. Stir in apricots and cranberries. Spoon into prepared crust.
3. Place remaining pie crust on lightly floured surface. Cut with 1 and 2 inch star cutters or other desired cutters to make 20 shapes.
4. Stir together egg white and milk in a small mixing bowl. Brush egg white mixture over pastry shapes: sprinkle with the 1 Tbsp sugar. Arrange pastry shapes on top of filled tart.
5. Bake in the 375 degrees F oven for 35 to 40 minutes or until pastry is golden and filling is bubbly. Cool on a wire rack. Remove sides of pan and place tart on a serving plate.

Makes 8 servings

Nutritional facts per serving: calories: 413, total fat: 13g, saturated fat: 6g, cholesterol:9mg, sodium: 272 mg, carbohydrate: 73g, fiber: 3g, protein: 2g, vitamin A: 43%