THE J.M. SMUCKER Co

Apricot Tartlets

Prep Time	Cook Time	Serves	Difficulty
30 mins	12 mins	24	N/A

Ingredients

- 1/2 cup (125 mL) chopped dried apricots
- 1/4 cup (50 mL) water
- **Filling:**
- 1 egg
- 1/2 cup (125 mL) brown sugar, packed
- 1/2 tsp (2 mL) pure vanilla extract
- 3 tbsp (45 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1/4 tsp (1 mL) baking powder
- pinch salt
- **Base:**
- 2 cups (500 mL) **Five Roses®** All Purpose Flour
- 1/2 cup (125 mL) brown sugar, packed
- 1 cup (250 mL) butter, softened

Directions

Step 1:

Preheat oven to 425ºF (220ºC).

Step 2:

In small saucepan, combine apricots and water. Bring to a boil and reduce to simmer. Cook covered until all the water is absorbed, about 3 minutes. Remove from heat, uncover and let cool.

Step 3:

Filling: In small bowl, combine all ingredients. Add cooled apricot mixture and set aside.

Step 4:

Base: Combine all ingredients. Shape into 1” (2.5 cm) balls. Press onto bottom and up sides of ungreased mini muffin cups. Fill 3/4 full with apricot mixture. Bake in preheated oven, 10 – 12 minutes or until golden and puffed. Remove from oven and let cool in pan, 5 minutes. Remove to cooling rack and cool.

Images

