

Trent-Severn Trail Town Tarts

This recipe focuses on the delicious filling. Use either your favourite pie pastry recipe or ready-made tart shells.

Ingredients:

1 cup of crushed plain flavoured pretzels
1 cup chopped pecans or walnuts
1 cup dark chocolate chunks or dark chocolate chips
1 cup white chocolate chunks or white chocolate chips
1 cup unsweetened shredded coconut
½ cup softened unsalted butter
¼ cup maple syrup
1 teaspoon salt
½ teaspoon white vinegar
1 can of sweetened condensed milk (300ml)
2 eggs

Yields: 18 Tarts

Pro Tip: You can bake them ahead of time and keep them frozen until Thanksgiving!

Directions:

Pre-heat oven to 350 degrees

In a large bowl cream butter, add salt, vinegar, eggs and maple syrup, stir for one minute to blend together.

Add the can of sweetened condensed milk and stir for one minute.

Fold in crushed pretzels, pecans or walnuts, dark chocolate, white chocolate and coconut until fully mixed in.

Spoon into tart shells filling ¾ of the shells.

Bake: 17-19 minutes.

let cool and enjoy!

