



Toffee Cherry Butter Tarts

READY IN



65 min.

SERVINGS



12

CALORIES



437 kcal

DESSERT

Ingredients

- 2 cups brown sugar
- 0.5 cup butter melted
- 0.8 cup cherries dried
- 2 eggs
- 15 ounce pie crust refrigerated
- 1 teaspoon vanilla extract
- 0.5 cup walnuts chopped
- 2 tablespoons vinegar white

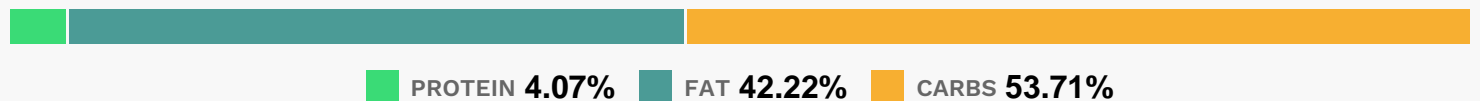
Equipment

- bowl
- oven
- wire rack
- cookie cutter

Directions

- Preheat oven to 450 degrees F (230 degrees C). Spray twelve 3-inch tart tins with cooking spray.
- Roll out pie crust on a lightly floured surface and cut twelve 4-inch circles with a cookie cutter, rerolling scraps if necessary. Line tart tins with pastry circles.
- Beat eggs, brown sugar, vinegar, and vanilla together in a bowl until smooth; stir in melted butter, cherries, and walnuts. Fill tart shells 2/3 full with butter mixture.
- Bake in the preheated oven for 10 minutes. Reduce oven temperature to 350 degrees F (180 degrees C) and continue baking until crust is golden and filling is bubbling, about 20 minutes.
- Remove tarts from oven; sprinkle evenly with toffee bits. Return tarts to the oven; bake until toffee bits are just melted, about 5 minutes. Cool on a wire rack, about 15 minutes. Gently lift tarts from tins.

Nutrition Facts



Properties

Glycemic Index:10, Glycemic Load:0.07, Inflammation Score:-4, Nutrition Score:5.4065217952365%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 437kcal (21.85%), Fat: 20.79g (31.98%), Saturated Fat: 8.28g (51.76%), Carbohydrates: 59.49g (19.83%), Net Carbohydrates: 57.57g (20.93%), Sugar: 39.69g (44.1%), Cholesterol: 47.62mg (15.87%), Sodium: 227.83mg (9.91%), Alcohol: 0.11g (100%), Alcohol %: 0.14% (100%), Protein: 4.51g (9.01%), Manganese: 0.35mg (17.54%), Vitamin A: 546.23IU (10.92%), Iron: 1.58mg (8.77%), Folate: 33.68µg (8.42%), Vitamin B1: 0.12mg (7.83%), Fiber: 1.93g

(7.7%), Selenium: 5.06µg (7.23%), Copper: 0.13mg (6.35%), Vitamin B2: 0.1mg (6.15%), Phosphorus: 60.77mg (6.08%), Calcium: 55.34mg (5.53%), Vitamin B3: 1.06mg (5.31%), Magnesium: 17.45mg (4.36%), Vitamin B6: 0.07mg (3.59%), Vitamin B5: 0.34mg (3.43%), Potassium: 117.58mg (3.36%), Vitamin E: 0.49mg (3.29%), Vitamin K: 3.4µg (3.24%), Zinc: 0.42mg (2.83%), Vitamin B12: 0.08µg (1.36%)