



THE J.M. SMUCKER Co

Goopy Butterscotch Pecan Tarts

Prep Time Cook Time Serves Difficulty

20 mins 22 mins 24 N/A

Ingredients

- **Shortbread Crust:**
- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) icing sugar
- 1 tsp (5 mL) vanilla extract
- 1 1/2 cups (375 mL) Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 3 tbsp (45 mL) cornstarch
- 2 tsp (10 mL) grated lemon zest
- 1/4 tsp (1 mL) salt
- **Filling:**
- 1 cup (250 mL) toasted chopped pecans
- 3/4 cup (175 mL) Smucker's® Butterscotch Flavoured Topping

Butterscotch Flavoured Topping

Directions

Step 1:

Preheat oven to 325°F (170°C). Grease 24 mini muffin cups.

Step 3:

Beat, in a large bowl, butter and icing sugar until smooth, about 1 to 2 minutes. Beat in vanilla. Add remaining crust ingredients and beat just until a dough is formed. If dough is too soft to roll into balls refrigerate for 30 to 60 minutes.

Step 4:

Roll 1 tbsp (15 mL) of dough into ball and place in the centre of each muffin cup. Using your fingertips, press the dough onto the bottom and up the sides of each muffin cup. Place in freezer for 15 minutes. This will chill the dough and help prevent the shortbread from puffing up too much.

Step 5:

Bake in preheated oven for 18 to 20 minutes or until lightly golden brown. Cool on wire rack. Once cooled, gently remove from pan.

Step 7:

Combine, in a medium bowl, pecans and butterscotch flavoured topping. Fill each tart with about 1 tsp (5 mL) filling. Place on a baking sheet lined with foil. Set oven on broil. Place under the broiler for 1 to 2 minutes just until bubbling. Serve warm or at room temperature.

Images

