

Spiced Pumpkin Tarts with Candied Bacon & Caramel Sauce



Ingredients

Candied Bacon:

1-375 g pkg bacon
¼ cup / 50 mL maple syrup

Tart Crust:

¼ cup / 50 mL coarsely chopped candied bacon
2 cups / 500 mL all-purpose flour
⅓ cup / 80 mL packed brown sugar
¼ cup / 50 mL ground pecans
½ cup / 125 mL unsalted butter
1 pinch salt
2 medium eggs, beaten

Tart Filling:

1-17 oz / 540 mL can pumpkin pie filling
⅓ cup / 80 mL plain Balkan-style yogurt
½ cup / 125 mL brown sugar
1 Tbsp / 15 mL all-purpose flour
½ tsp / 2 mL EACH ground ginger, ground nutmeg, ground cinnamon and ground cloves
½ cup / 125 mL milk
2 large egg whites

Caramel Sauce:

¼ cup / 50 mL unsalted butter
1 cup / 250 mL packed light brown sugar
¾ cup / 175 mL heavy cream

1 tsp / 5 mL sea salt
¼ tsp / 1 mL vanilla extract

Whipping cream (optional)

Directions

For the bacon:

1. Preheat oven to 400°F
2. Place bacon slices on foil-lined, rimmed baking sheet. Bake until lightly browned, about 15 minutes. Remove from oven and carefully spoon off bacon fat.
3. Brush bacon with half of the syrup. Return bacon to oven and bake until glazed, about 5 minutes.
4. Turn bacon over. Brush other side and bake until glazed, about 5 minutes more.
5. Transfer bacon to a plate lined with wax paper; cool completely.
6. Coarsely chop bacon. Set aside 4 Tbsp for crust.
7. Cover and refrigerate remaining candied bacon.

For the crust:

1. Lightly grease 6 mini tart pans with removable bottom.
2. Finely chop reserved bacon. Set aside.
3. In large bowl, combine flour, brown sugar, pecans, bacon and salt.
4. Using a pastry blender or two knives, cut in butter until mixture resembles coarse meal with small butter bumps.
5. Stir in beaten egg to make a soft dough.
6. Divide dough into 6 equal portions.
7. Press dough firmly and evenly against bottom and sides of tart pans. Place in freezer for 15 minutes.
8. Preheat oven to 400°F. Place tarts on baking sheet and prick bottom with fork.
9. Bake until lightly browned, 12-15 minutes.

For the filling:

1. Using a hand mixer, combine pie filling, yogurt, brown sugar, flour and spices.
2. Add milk and egg whites. Blend until thoroughly combined.
3. Pour filling* up to top edge of prepared crusts.
4. Bake 5 minutes at 400°F. Reduce temperature to 350°F and bake tarts until filling is set, 30-35 minutes.
5. Transfer tarts to a wire rack and cool completely.

*Remaining ⅔-cup filling can be used to fill store-bought tart shells. Bake according to package directions.

For the caramel sauce:

1. In medium saucepan, melt butter over medium-high heat.
2. Add brown sugar; stir to combine.
3. Slowly bring mixture to a boil, remove from heat and slowly stir in the cream.
4. Return saucepan to element, bring mixture to a boil and immediately decrease heat to a slow simmer. Simmer, swirling occasionally, about 10 minutes.

5. Remove saucepan from heat. Stir in the salt and vanilla. Set aside. Set aside and allow sauce to cool and slightly thicken.

To serve:

1. Remove tarts from pans.
2. Garnish with a dollop of whipping cream, if desired.
3. Spoon caramel sauce over each tart and garnish with remaining candied bacon.

Additional Info

- **Cut:** Bacon
- **Prep Time (Minutes):** 120
- **Cook Time (Minutes):** 75
- **Number of Servings:** 6 tarts