

Ooey-Goopy Bacon Tarts



Ingredients

18 tart shells, frozen
2 Tbsp / 30 mL butter, melted
1 cup / 250 mL lightly packed brown sugar
¼ cup / 50 mL maple syrup
2 eggs, beaten
1 tsp / 5 mL vanilla extract
¾ cup / 175 mL chopped pecans
6 slices bacon, diced, cooked and drained
Vanilla ice cream (optional)

Directions

1. Preheat oven to 350°F.
2. Place frozen tart shells on baking sheet.
3. In large bowl, combine butter and brown sugar. Add maple syrup, eggs, vanilla, pecans and bacon. Mix well.
4. Divide mixture evenly between 18 tart shells.
5. Bake 20-25 minutes or until pastry is golden brown and filling is set.
6. Remove to wire rack. Cool slightly.
7. Serve warm with a scoop of vanilla ice cream if desired.

Additional Info

- **Cut:** Bacon
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 25
- **Number of Servings:** 18