

Taste of Home



Mary's Bean Tarts

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This tart's main ingredient, beans, are not necessarily thought of as a dessert but these tarts are so sweet that they could be served as an appetizer or dessert.—Mary Fleming, Bow Island, Alberta

TOTAL TIME: Prep: 20 min. Bake: 20 min.

YIELD: 2 dozen tarts.

Ingredients

1 cup cooked great northern beans or pinto beans

2 large eggs, lightly beaten

1/4 cup butter, softened

1 cup packed brown sugar

1/4 cup light corn syrup

1 teaspoon vanilla extract

1/2 teaspoon ground nutmeg

Dried currants

24 prepared 3-in. tart shells

Directions

1. Mash or puree beans; add eggs. Add the butter, brown sugar, corn syrup, vanilla and nutmeg; beat well. Place a few currants in each tart shell. Add filling.

2. Bake at 350° for 20 minutes or until nicely browned.

3.

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