



## **Favorite Fig Bar Tarts**

*Here's what to do with that leftover pie dough*

1/3 to 1/2 cup prepared pie dough  
2 Tablespoons chopped pecans  
2 Tablespoons fig spread, melted  
Garnish: Confectioners' sugar as desired

**Before you start:** Preheat oven to 400 degrees F.

**Form Tart Crust:** Collect scraps of dough into a ball. On lightly floured surface, roll into a 5-1/2 to 6-inch round shape; place dough in one ungreased 4-1/2-inch tart pan with removeable bottom, pressing dough lightly over the bottom and sides of pan. Gently roll rolling pin along the top of the tart pan to trim excess dough. Set aside.

**Prepare Filling:** In small bowl, stir together chopped pecans and melted fig spread, evenly spread into tart crust.

**Bake Mini Tart:** Put on small cookie sheet; bake in 400-degree F oven for 15 minutes or until pastry is golden brown. Remove from oven; set aside to cool. Remove from tart shell.

**To Serve:** Garnish by sprinkling lightly with confectioners' sugar or add a puff of whipped cream. The tart can be cut into 4 small pieces.

Yield: 1 small tart Serves: 1 to 2

**Cook's Note:** If you prefer a softer filling. Blind bake the tart shell. In a small bowl, stir chopped nuts with room temperature fig spread evenly. Set aside. The filling will stay soft.

**About the Recipe:** Loving fig bars, I always wondered how to make that fig bar texture. I had leftover pie dough and decided to place it into a 4-1/2-inch replaceable bottom tart pan. Quite by accident, I gathered up my fig spread and chopped nuts, mixed them together, spread the filling into the mini crust; popped them into the oven for 15 minutes, and there it was, a fig bar flavored tart. What a happy surprise!