

Mummy Pumpkin Tarts

Step 1 Ingredients:

¾ cup pumpkin puree	1 tsp cinnamon
¼ cup cream cheese, slightly softened	1 egg yolk
1 Tbsp packed brown sugar	½ tsp vanilla extract
1 Tbsp granulated sugar	

Step 1 Directions:

1. Check that oven racks are in the centre of the oven. Preheat oven to 375 degrees F.
2. Separate an egg into 2 custard bowls.
3. In a medium bowl, use an electric mixer to stir together cream cheese, granulated sugar and brown sugar to blend. Start on low speed and gradually increase to a higher speed.
4. Add pumpkin puree and cinnamon to cream cheese mixture. Mix in egg yolk and vanilla extract.



Step 2 Ingredients:

1/3 premade pie crust	2 tsp sugar
1 egg white, lightly beaten	½ tsp cinnamon
½ Tbsp water	Candy eyeballs (4 per person)

Step 2 Directions:

1. Place pie crust onto cutting board. Using a paring knife, cut crust into narrow (approximately ½ inch wide) strips.
2. Beat egg white and water in custard bowl until well combined. In a separate custard bowl combine sugar and cinnamon.
3. Using a soup spoon, fill your tart shells with pumpkin mixture. Lay strips of pie crust across pumpkin mixture to resemble a mummy, try not to cover the pumpkin mixture completely. Brush the pie crust strips with egg whites and sprinkle with cinnamon sugar. Place tart shells onto baking sheet.
4. Place baking sheet in oven for 16-18 minutes, until golden brown. Rotate sheet halfway through baking time.
5. Using royal icing to stick candy eyes onto cooled mummies.