



Sparkle Kitchen

Tiny Fig Tarts

(makes 30 small tarts)

Ingredients

About 10 dried figs

One sheet of puff pastry, thawed

1/3 cup fig jam

1/3 cup water

Directions

Preheat your oven to 400 degrees, and slice the dried figs into about ¼ inch rounds.

Spread the puff pastry on a large cutting board, and run a rolling pin over it a few times to smooth it out. Then, using a sharp knife, cut the pastry into about two inch squares. With a fork, prick several holes in the center of each pastry, avoiding the edges. This is called “docking”, and it will help the dough to stay flatter in the middle, allowing the edges to rise to make a crust.

Meanwhile, whisk the jam and water together in a small saucepan. Put the pan over medium heat and bring the mixture to a boil, stirring frequently to avoid scorching it. Reduce the jam until it's about the consistency of warm honey, then remove it from the heat.

Put a dollop of the jam mixture onto each square of pastry dough. Top that with a few fig slices, then add a little more jam. Bake the tarts on a parchment-lined baking sheet for about fifteen minutes, or until the bottoms are golden brown.

Enjoy!