

Rosemary G. Arrington

From: Pam Collier [Pam@baysailor.com]
Sent: Monday, November 21, 2005 1:33 PM
To: Rosemary G. Arrington
Subject: RE:

Glad you enjoyed the wings. I am making the tartlets as I am writing this and thinking oh Rosemary might want to make these for Thanksgiving.

Ingredients:

1 pkg (15oz) refrigerated pie crusts (2 crusts)
 1 can (15oz) solid packed pumpkin
 2 cups thawed cool whip
 1 tsp pantry cinnamon plus spice blend(can use pumpkin pie spice)
 1 pkg (3.4oz) cheesecake instant pudding and pie filling
 1/4 cup chopped pecans
 1 small orange (opt) to zest

If using their stoneware muffin pan then preheat oven for 400degrees if using regular muffin pan then preheat for 350 degrees. This is a regular 12 cup muffin pan.
 Allow crust to stand at room temp for 15mins. Roll 1 crust into a 12 inch circle using a lightly floured baker's roller. Using scalloped bread tube cut out 12 pastry pieces (9 from outer edge and 3 from center) this can be tricky sometime I don't roll it out enough but then just roll out excess dough to make more. Press 1 into each cup of muffin pan with mini tart shaper. Prick bottom with fork. Bake 14- 18 mins or until golden brown. (if using regular pan only cook for about 10mins. watch!) Remove from pan and cool. Repeat with remaining crust to make 24 tart shells.

Filling:

combine pumpkin, cool whip, and spice blend in batter bowl whisk until smooth. Add pudding mix whisk until smooth and thickened. Refrigerate until ready to use.
 If desired you can lightly sprinkle tarts with powdered sugar. I haven't done that.
 fill with mixture with easy accent decorator or a bag or just a spoon.
 Sprinkle with chopped nuts, that of course you chopped with food chopper.
 Zest orange over tartlets if desired still good without.

-----Original Message-----

From: Rosemary G. Arrington [mailto:rarrington@mikearrington.com]
Sent: Monday, November 21, 2005 10:13 AM
To: 'Pam Collier'
Subject:

Okay - you know you now have us hooked on WINGS? We stopped there yesterday for Mike and I to get a dozen for our lunch - lemon pepper and Teriyaki! Funny!

If you get a chance I'd love to get the recipe for those pumpkin tarts. I thought that would be fun to make a few to take to my mom's. Whatever is easiest/quickest for you. If you'd rather not type it out in email maybe you can make a copy and I'll try to swing by and get it from you or from the office? I know ya'll are busy getting ready to go to Atlanta and the parties tomorrow so I don't want it to be a problem.

11/21/2005