



Pumpkin Pie Butter Tarts

SERVES

12



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Chef Michael's Kitchen

Filled with the taste of harvest, these pumpkin pie butter tarts are an easy snack that tastes terrific!

DIRECTIONS FOR: PUMPKIN PIE BUTTER TARTS

INGREDIENTS

Pastry

3 cup flour
1 cup sugar
1 freshly grated whole nutmeg
 $\frac{1}{2}$ tsp salt
1 cup frozen butter, grated
 $\frac{1}{2}$ cup ice water

Filling

2 cup canned pumpkin purée
1 cup brown sugar
2 eggs
1 tsp vanilla
 $\frac{1}{2}$ cup butter, melted
1 freshly grated whole nutmeg
 $\frac{1}{2}$ tsp allspice
1 tsp ground cinnamon
 $\frac{1}{2}$ tsp ground cloves
1 Tbsp freshly grated frozen ginger

2 Tbsp flour

Crumble Topping

½ cup flour

½ cup pumpkin seeds

½ cup brown sugar

1 tsp grated nutmeg

¼ cup butter

DIRECTIONS

Pastry

1. Preheat your oven to 400°F and turn on your convection fan if you have one.
2. In a large bowl whisk together the flour, sugar, nutmeg and salt. Grate in the frozen butter using the large holes of a standard box grater and toss quickly to thoroughly coat with flour. Sprinkle in the ice water then stir until a dough forms. Knead the dough just a few times as needed to bring everything together. Immediately roll it out thinly – about 1/4 inch thick – and cut out 12 circles. Fit them into a lightly oiled muffin tin. Freeze any leftover pastry for your next baking project.

Filling

1. Add all the ingredients to a large bowl and whisk together until well blended. Fill the prepared pastry shells.

Crumble Topping

1. Toss together flour, seeds, brown sugar, nutmeg and butter. With your hands work the butter into the dry mixture for a crumbly consistency.
2. Top each filled tart with crumble. Bake until puffed and nicely browned, about 20 minutes.

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