

Cranberry Tartlets

Makes 30 tartlets

Serving size: 2 tartlets

Preparation time: 15 minutes

- 1 large egg
- 1/4 cup Splenda brown sugar blend
- 1/4 cup light corn syrup
- 2 Tbs. lite buttery spread (such as Promise Activ), melted
- 1/2 tsp. vanilla
- 2 boxes frozen prebaked phyllo shells, total of 30 mini tart shells
- 1/3 cut walnuts
- 1/2 cup fresh cranberries

Preheat the oven to 350 degrees. In a bowl, whisk together the egg, Splenda, corn syrup, buttery spread and vanilla.

Arrange the phyllo shells on a baking sheet lined with parchment paper. Divide the nuts and cranberries among all the shells. Pour the sugar mixture on top of the nuts and cranberries.

Bake for about 15 to 18 minutes until golden and filling is set.

Remove from the oven and transfer to a cooling rack.