



Cut at the line for a 4x6 Recipe Card

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## ***Butternut Squash Tart***

(Tarts, None)

### Ingredients:

- 12 tart shells
- Filling:
  - 1 cup cooked squash purée
  - 2 eggs
  - 2 tbsp whipping cream
  - 1 tbsp maple syrup
  - 1 tbsp brown sugar
  - 1/2 tsp cinnamon
  - Pinch cloves
  - 1/2 tsp salt
  - 1 tsp cornstarch

### Directions:

Preheat oven to 350°F. Blend all filling ingredients together until completely smooth. Divide equally between uncooked tart shells. Bake for 15-20 minutes, until the crust is golden brown and the filling starts to puff a little. Cool on a rack and serve with whipped cream. Yield: 12 tarts

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