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Quick and Easy Breakfast and Brunch Ideas for your busy life

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Cranberry Apple Tarts

Ingredients:

2 cups finely chopped apples
1/4 cup brown sugar
1/4 teaspoon cinnamon
1/4 cup apricot jam (can use other berry flavors too)
1/4 cup dried cranberries
1 Tablespoon flour
1/2 cup finely chopped walnuts (optional)
1 package Mini Fillo Shells (15 per package)

Kitchen Equipment Needed

1 medium saucepan

Instructions:

Step 1: Finely chop enough apples to equal 2 cups. Place in saucepan.

Step 2: Add in brown sugar, cinnamon, jam, dried cranberries and flour. Stir to combine.

Step 3: Cook at a low to medium heat, stirring constantly until the brown sugar is dissolved. Bring to a boil until the sauce is thickened.

Step 4: Allow the mixture to cool to room temperature.

Step 5: Stir in the finely chopped walnuts if you decide to add them to the recipe.

Step 6: Fill each Fillo shell with the mixture, dividing equally.

Step 7: Serve immediately or refrigerate until ready to serve.

Serves 8.

<http://www.breakfast-and-brunch-recipes.com/e-zine.html>.