

# Caramel Pumpkin Tarts



## Recipe:

1. In a small bowl, combine the pumpkin puree, egg yolk, maple syrup, light brown sugar, cinnamon, and salt and mix well.
2. Place the puff pastry cups in an Air Fryer Basket.
3. Bake for 5 minutes at 370 degrees.
4. Remove the center from the par-baked puff pastry cups.
5. Pipe the centers with the pumpkin filling and a pecan halve.
6. Bake an additional 5 minutes at 370 degrees.
7. Serve with a drizzle of caramel sauce.

## Ingredients:

2/3 cup pumpkin puree  
1 large egg yolk  
2 tbsp. Member's Mark pure maple syrup  
2 tbsp. Member's Mark light brown sugar  
½ tsp. Member's Mark ground cinnamon  
Pinch Member's Mark salt  
24 puff pastry cups  
24 Member's Mark pecan halves  
Caramel sauce, for serving



**Power  
AirFryer**