

## White Chocolate Cranberry Pecan Tart



### CRUST

1 (15-OZ.) PKG. Pillsbury Refrigerated® Pie Crusts

### FILLING

1 cup fresh or frozen cranberries  
1 cup pecan halves  
1 cup white vanilla chips  
3 eggs  
 $\frac{3}{4}$  cup firmly packed brown sugar  
 $\frac{3}{4}$  cup light corn syrup  
2 tablespoons flour  
1 teaspoon grated orange peel

1. Place cookie sheet in oven on middle oven rack. Heat oven to 400 °F. Prepare pie crust as directed on package for *one-crust filled pie* using 10-inch tart pan with removable bottom.

2. Layer cranberries, pecan and white vanilla chips in crust-lined pan. In large bowl, beat eggs. Add brown sugar, corn syrup, flour and orange peel; blend well. Pour over cranberry mixture.

3. Bake on cookie sheet at 400 °F. for 35 to 45 minutes or until crust is golden brown and filling is set in center. Cover with spray-coated foil after 25 minutes of baking. Cool 2 hours or until completely cooled. If desired, serve with whipped cream. Store in refrigerator.

12 servings