



Merry Cranberry Pear Tarts



1/12th of recipe (1 tart): 70 calories, 1g total fat (<0.5g sat fat), 99mg sodium, 15.5g carbs, 2g fiber, 8g sugars, 0.5g protein

Freestyle™ [SmartPoints®](#) value 2*

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Prep: 20 minutes **Cook:** 20 minutes

Cool: 10 minutes



Tagged: [Recipes for Sides, Starters & Snacks](#), [Holiday Recipes](#), [Four or More Servings](#)

Ingredients

2 tbsp. [light whipped butter or light buttery spread](#) (like Brummel & Brown)
4 cups finely chopped pears
2 tbsp. brown sugar (not packed)
1/2 tsp. cinnamon
1/4 tsp. salt
3 tbsp. sweetened dried cranberries, chopped
1/4 tsp. lemon juice
12 [small square wonton wrappers](#)

Directions

Preheat oven to 350 degrees. Spray a 12-cup muffin pan with nonstick spray.

Bring a large skillet to medium-high heat. Add butter and let it coat the bottom. Add pears, and sprinkle with brown sugar, cinnamon, and salt. Cook and stir until softened, about 8 minutes.

Transfer to a medium bowl to cool, and stir in chopped cranberries and lemon juice.

Place each wonton wrapper into a cup of the muffin pan, and press it into the bottom and sides. Lightly spray with nonstick spray. Bake until lightly browned, about 8 minutes.

Let cool completely, about 10 minutes.

Evenly distribute pear mixture among the wonton shells. Enjoy!

MAKES 12 SERVINGS

[SmartPoints®](#) value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints®](#) values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

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