



APRICOT & MAPLE SWEET PEPPER JELLY CHEESE RICE CRISPY TARTS

2 cups (500 mL) Imperial Aged
Cheddar Cheese (can also use aged
cheddar)

½ cup (125 mL) butter, softened

1 tsp (5 mL) paprika

⅛ tsp (0.5 mL) cayenne pepper

2 cups Rice Krispies

1 cup (250 mL) flour

⅔ cup (150 mL) **Apricot & Maple
Sweet Pepper Jelly**

Using medium speed of an electric mixer, beat together cheese, butter, paprika and cayenne pepper until blended. Stir in flour and rice krispies just until mixture forms a dough. Shape mixture into 30 small balls. Press each ball into a mini-muffin cup to form a tart shell. Spoon 1 tsp (5 mL) jelly into center of each tart shell. Bake at 400°F (200°C) for 10 minutes or until golden brown. Cool in pans 5 minutes. Remove from pans and cool on a rack. Serve warm or at room temperature. Baked tarts may be frozen for up to 1 month. Makes 30 tarts.