



## 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

[Click for WW Points® value\\*](#)

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

**Cool:** 10 minutes



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

### Ingredients

2 tbsp. light butter  
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.

**MAKES 12 SERVINGS**

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

\*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.