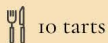


# EASY PINEAPPLE TARTS

*Pineapple tarts can be time-consuming, here's a shortcut using canned pineapple and store-bought pie dough, using Trader Joe's pie dough. Enjoy!*



10 tarts

## INGREDIENTS

15 oz can crushed  
pineapple in juice

1/2 cup granulated  
white sugar

1 cinnamon stick

2 whole cloves

11 ounces pie dough

1 large egg plus splash  
milk, whisked together  
for egg wash



## DIRECTIONS

1. Make the pineapple filling: Combine pineapple, sugar, cinnamon stick, and cloves in a large saucepan. Bring to a gentle boil over medium-high heat, then reduce to a simmer. Cook uncovered for 25–35 minutes until thickened, stirring occasionally and more frequently in the last 10 minutes to prevent burning.
2. Line a sheet pan with parchment. Lightly flour your surface and rolling pin, then roll out the dough to 1/8 inch thick. Cut out as many 2-inch circles as possible, then cut a 1/2-inch hole in the center of half the circles. Reroll scraps as needed.
3. Place whole circles on the pan, top with cutout ones, and press edges with a fork to seal. Chill for 30 minutes.
4. Preheat oven to 425°F.
5. Brush dough with egg wash. Add 1 teaspoon of filling to each tart (you may have extra filling).
6. Bake for 15–18 minutes, until golden brown. Let cool completely. Enjoy!