



November Host Special

November is the perfect time to host a Cooking Show. We've created FIVE unique Combinations of Holiday Essentials at 60% off! Would you like to:



- create fabulous cookies
- carve meat like a pro
- serve the main entree in elegance
- serve up sweet treats with four adorable men - Snowmen, that is...
- roast up a fantastic main entree and have all the right tools for perfecting it!

November Guest Special

The holidays are just about here and you know what that means - baking lots of cookies! We'll make it easier for you with a FREE tool! Purchase \$60 or more and the Adjustable Measuring Spoons are our gift to you! PLUS, if you are looking for easy cookie making, pick up your Cookie Press for 20% off - just \$23.60!



Maple Cashew Mini-Tarts

This modern spin on pecan pie still brings all the comforts of home - perfect for your Thanksgiving table or your next holiday potluck!

Ingredients:

1 cup salted cashews
2 eggs
1/2 cup packed dark brown sugar
1/2 cup pure maple syrup (do not use maple-flavored pancake syrup), divided
1 tbsp butter, melted
1 tsp Double-Strength Vanilla
1 pkg (15 oz) refrigerated pie crusts (2 crusts), softened according to package directions
Preheat oven to 375°F. Coarsely chop cashews with Food Chopper. In Classic Batter Bowl, combine eggs, brown sugar, 1/3 cup of the maple syrup, butter and vanilla. Whisk with Stainless Whisk until smooth. Stir cashews into egg mixture; set aside.

Unroll one pie crust onto Pastry Mat. Using wide end of clear Food Chopper collar, cut out six pastry circles. (Circles will measure 3 3/4 in. Discard remaining dough.) Pinch edges of circles inward at 1/2-in. intervals, creating ruffled shells. Place shells into Muffin Pan wells; repeat with remaining pie crust.

Stir cashew mixture until combined; pour evenly into shells until two-thirds full. Bake 18-21 minutes or until shells are golden brown. Remove pan from oven to Stackable Cooling Rack; cool completely. Brush tops of tarts with remaining maple syrup. Yield: 12 mini-tarts

Cook's Tips: To create pastry shells with the prettiest fluted edges, it's best to shape them before placing them into the Muffin Pan. After shaping each shell, immediately place it into the pan well. A mixed nut blend that does not contain peanuts can be substituted for the cashews, if desired.

Did you know???

Did you know selling Pampered Chef can fit with any job or family schedule? Did you know when you host a Show, you can get \$40 off your New Consultant Kit?

Did you know that you don't have to be a great cook to be great at The Pampered Chef?

Did you know Consultants can get new season's products for 50 percent off or FREE?

The BEST product that The Pampered Chef offers is our fabulous business opportunity! You already love the products - now take a look at how you can take charge and find something amazing with us! For a world of new possibilities, contact me today!

**Coming for December Hosts!
Unwrap TWO great gifts for 60% off!**