



TIOR SWIFT / Special to The Chronicle; styled by KACIE RATNER

## Toasted Bread Tarts

### Makes 12-24 tart shells

You'll need a 12-cup mini-muffin pan measuring about 1 $\frac{1}{2}$  inches across and  $\frac{3}{4}$ -inch deep. Depending on the size of the bread slices, you can count on each slice yielding 1 to 2 tarts. It's easy to increase the yield, just use more bread slices and butter.

**12 bread slices, each about  $\frac{3}{4}$  inches thick**

**2 to 3 ounces butter, melted**

**Caponata or Creamy Peanut Butter Filling (see recipes, below)**

**Instructions:** Adjust a rack in the center of the oven and preheat the oven to 350°.

Using a 2-inch round cutter, cut out circles of bread. (This technique eliminates the step of removing the crusts from the slices before you start.)

Using a rolling pin, roll over

each round to flatten it. Lightly brush both sides of each bread round with butter, and fit them into the muffin cups to form a bread tart. (I use a cork from a wine bottle to press them in.)

Bake, in batches if necessary, for 8-10 minutes or until pale golden. Remove and cool before filling. Store them in a sturdy airtight container. Fill the bread tarts close to serving time.

*Nutritional analysis not possible because of the general nature of the recipe.*