

INGREDIENTS:

- 2/3 cup drained canned adzuki beans, rinsed and mashed (1/2 cup mashed)
- 1 cup honey, divided
- 1/3 cup sugar
- 1 egg, beaten
- 2 tablespoons butter, melted
- 2 teaspoons ground cinnamon
- 1 teaspoon vanilla extract
- 1½ cup finely chopped walnuts
- 4 packages frozen mini phyllo shells

SUPPLIES:

- Bowls
- Fork
- Baking sheet
- Spoon

DIRECTIONS:

Preheat oven to 350°F. Beat mashed beans, ½ cup of the honey, sugar, egg, butter, cinnamon, and vanilla in large bowl with electric mixer on low speed until well blended. Add walnuts, mix well.

Spoon mixture evenly into phyllo shells. Place on baking sheet.

Bake 15-20 minutes or until phyllo is golden brown and crisp and filling is set. Remove to wire racks; cool completely. Drizzle about ½ teaspoon of the remaining honey over each dessert.