

Pecan Tarts

Shell:

1 C flour

½ C butter (softened)

3 oz cream cheese (softened)

Filling:

1 egg

1 T butter (softened)

¾ C brown sugar

⅔ C chopped pecans

1 T vanilla extract

1. Prepare the shell dough by mixing/cutting the flour, butter and cream cheese
2. Beat the eggs, butter and brown sugar.
3. Form the tart shells in a mini tart pan
4. Put a tiny bit of chopped pecans in bottom of each shell (don't over do), fill the shell with the filling and top with more pecans. Take care to get sufficient liquid filling in each shell so the baked tart center is moist.
5. Bake at 325 deg for 25 minutes, let tart pan cool briefly and remove the tarts to a cooling rack

Yield: 18 tarts