



Mini Pecan Tarts

Ingredients:

Crust:

1/2 cup salted butter, softened (4 oz.)
1 cup flour (8 oz.)
1/4 teaspoon salt
3 oz. cream cheese (softened)

Filling:

1 egg
3/4 cup packed brown sugar (6 oz.)
1 tablespoon butter, melted
2/3 cup chopped pecans (5.33 oz.)
1 tablespoon vanilla extract

Prep Time:	90 min.
Bake Time:	30 min.
Ready in:	2 1/2 hours
Yield:	6 servings

Directions:

Crust:

In a medium mixing bowl, beat cream cheese and butter, stir in flour and salt. Set aside and chill for 1 hour.

Preheat oven to 325°F.

Filling:

In a small mixing bowl, beat the egg with sugar, butter, and vanilla. Stir in pecans.

Preparing each mini tart:

Grease and flour each form. Press the chilled dough into each pan then add filling.

Baking:

Bake in the center of oven at 325°F for 30 minutes. Do not over-bake. Cool in mini tart pan for at least 1 hour.

Garnish with whipped cream, ice cream or topping of your choice!

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