

PECAN TARTS or TASSIES

SHELLS:

1 package (3 ounces) cream cheese
½ cup butter or margarine, softened
1 cup all purpose flour
¼ tsp salt

FILLING:

1 egg
¾ cup packed brown sugar
1 Tablespoon butter or margarine, melted
1 teaspoon vanilla extract
2/3 cup chopped pecans

DIRECTIONS:

In a mixing bowl, beat cream cheese and butter, blend in flour and salt. Chill for 1 hour. Shape into 1" balls, press into the bottom and up the sides of a greased mini muffin tin. For filling, beat the egg in a small mixing bowl. Add brown sugar, butter, vanilla and mix well. Stir in pecans. Spoon into shells. Be careful not to overfill, filling should be 1/8th inch below top of shell.

Bake at 325o F for 25 to 30 minutes. Remove from muffin pan as soon as possible; Cool on a wire rack.