



Pecan Tassies

Tart Shells

- ½ cup (125 mL) butter or margarine, softened
- 3 oz (90 g) cream cheese, softened
- 1 cup (250 mL) all-purpose flour

Filling

- 1 cup (250 mL) pecan halves, finely chopped
- ¾ cup (175mL) packed brown sugar
- 1 egg
- 2 tbsp (30 mL) butter or margarine, melted
- 1 tsp (5 mL) vanilla
- Powdered sugar (optional)

1. Preheat oven to 350°F (180°C). For tart shells, beat butter and cream cheese in **Classic Batter Bowl** until well blended. Add flour; mix until a soft dough forms. Shape dough into 1-in. (2.5-cm.) balls. Place balls of dough into ungreased cups of **Deluxe Mini-Muffin Pan**. Dip **Mini-Tart Shaper** in flour; press into dough with even pressure until dough rises slightly above rim of pan.
2. For filling, combine pecans, brown sugar, egg, butter and vanilla.
3. Fill each tart shell with level scoop of filling (do not overfill). Bake 20 – 25 minutes or until light golden brown. Remove pan from oven; cool in pan 3 minutes. Remove tarts from pan; cool completely. Sprinkle with powdered sugar, if desired.

Yield: 24 tarts

Nutrients per serving (1 tart) (optional ingredients not included): Calories 130, Total Fat 10 g, Saturated Fat 4 g, Cholesterol 25 mg, Carbohydrate 11 g, Protein 2 g, Sodium 65 mg, Fiber less than 1 g