

PECAN TASSIES



Ingredients

Tart Shells:

- ½ cup butter, softened
- 3 oz cream cheese, softened
- 1 cup all-purpose flour

Filling:

- 2 tbsp butter, melted
- ¾ cup packed brown sugar
- 1 egg
- 1 tsp vanilla
- 1 cup pecan halves, finely chopped

Lula

Directions

Preheat the oven to 350°F (180°C). Spray mini muffin pan with Pam.

For the tart shells, add the butter and cream cheese to the Deluxe Stand Mixer and set to BEAT for 1 minute. Add the flour and select MIX for 1 minute and 30 seconds. The dough will be soft and smooth.

Shape the dough into 1" balls. Place the dough balls into the cups of the Mini Muffin Pan. Press your thumb into the center of each dough ball to create a divot.

Using your thumb push the dough up the sides of the mini muffin pan until the dough rises slightly above the rim of the pan.

For the filling, place the butter in a small microwavable bowl; microwave until melted. Stir in the brown sugar, egg, and vanilla. Add pecans to the bowl and mix well.

Fill each tart shell with a level tablespoon of the filling (do not overfill). Bake for 20-25 minutes or until the tassies are light golden brown.

Remove the pan from the oven, and let the tassies cool in the pan for 3 minutes. Remove the tassies from the pan to a cooling rack and let them cool completely.