

Pecan Tarts

Crust:

One stick of margarine

3 oz cream cheese

Cream the above and add one cup of flour

Filling:

One egg

3/4 cup brown

1 tbsp melted butter

1 cup chopped pecans

1 tsp vanilla

Pinch of salt

Pinch off a piece of the crust mixture about the size of a walnut and mold it into an ungreased midget cupcake pan. If it sticks to your fingers dip your fingers into a little flour.

Put about 1 tsp of filling in each crust. Don't fill too full because they won't come out nice.

Bake at 375° for 20 minutes.

Makes 24

My go-to recipe for holiday parties. They are always a hit. Just a little something and you don't feel like you're over indulging.