

Pecan Tarts

Ingredients

Pastry:

1- 3oz. pkg. cream cheese, softened
1 stick of margarine or butter, softened
1 cup flour
Dash of salt

Blend together cream cheese, margarine, flour and salt. Shape into 24 balls; press each ball into 1 3/4" muffin tins (press dough in bottom and sides with fingers, do not leave any holes).

Filling:

2 eggs, beaten
1 cup brown sugar
2 Tablespoon margarine or butter, melted
1 teaspoon vanilla
Dash of salt
1 cup pecans, chopped

Directions

Combine eggs, brown sugar, margarine, vanilla, and salt. Mix well (do not beat with beater, or tops will be crusty instead of a nutty one). Divide pecans evenly in pastry shells. Pour filling in shells, filling 2/3 full. Bake at 350 degrees for 20-25 minutes. Cool slightly before removing from pans. Cool on wire rack. Makes 24. "Nutty" rich—a real favorite.