

Pecan Tarts

I absolutely love pecans , that's why I'll share with you this moist , fluffy and delicious pecan tarts .

INGREDIENTS :

- 1 PKG softened cream cheese .
- 1 cup flour .
- 1 cup softened butter or margarine .
- A pinch of salt .
- FOR THE FILLING :
 - 2 large beaten eggs .
 - 1 teaspoon pure vanilla extract .
 - 2 tablespoons melted butter .
 - 4 tablespoons granulated sugar .
 - 1 cup chopped pecans .

INSTRUCTIONS :

1. Blend the 4 first ingredients in a large bowl , mix well , and shape into 24 balls and press each ball into 1 3/4" muffin tins .
2. In another bowl mix well the filling ingredients : eggs , pecans ,sugar , vanilla and butter .
3. Pour the filling in shells , and bake for 25 minutes at 350 degrees F .
- 4 .Remove from oven .

FOR TOPPING : sprinkle chopped pecans over top and let it cool for 10 minutes.