

# PECAN TARTS

## Ingredients

1- 3oz. pkg. cream cheese, softened  
1 stick of margarine or butter, softened  
1 C. 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 C. brown sugar  
2 T. margarine or butter, melted  
1 tsp. vanilla  
Dash of salt  
1 C. pecans, chopped

## How to make it :

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.

Updated from facebook

Source: Allrecipes.com