

PECAN TASSIES

A recipe from Karla Warder, made by Janelle Gray & Maya Gilmore

1 c. butter (at room temp.)
8 oz. cream cheese (at room temp.)
2 c. flour

Coat a mini-muffin tin with no-stick cooking spray (we use organic olive oil spray). After mixing the above ingredients together, roll into small balls, about $\frac{3}{4}$ to 1 inch in diameter and place in the muffin tin openings. Using a wooden tassie tool, push to form the tart shape.

Filling:

2 eggs, lightly beaten
2 tsp. Melted butter
1 $\frac{1}{2}$ c. brown sugar
1 c. chopped pecans

Fill each tassie $\frac{3}{4}$ full with the filling. Cook at 375° for 10-15 minutes. Cool before removing. (We use a soup spoon to help remove the tassies.)