

# Pecan Mini Tarts

Makes 24.

## Ingredients

### *Dough:*

- 3 ounces cream cheese, softened
- ½ cup margarine or butter, softened
- 1 cup flour

### *Filling:*

- 1 egg
- ¾ cup brown sugar
- 1 tablespoon butter, softened
- 1 teaspoon vanilla
- ¾ cup chopped pecans

## Directions:

1. *For dough*, mix all dough ingredients and press into small muffin panes. Chill 1 hour.
2. *For Filling*, mix filling ingredients well and distribute evenly into muffin panes.
3. Bake at 325°F for 25 minutes. Let cool before taking out of pan.