



PECAN TARTLETS

YIELDS: 24 TARTLETS

JANNADOAN.COM

INGREDIENTS

- 3 oz. cream cheese
- 1 stick (8 TBSP) of unsalted butter at room temperature
- 1 cup all-purpose flour
- 3/4 cup dark brown sugar
- 1/2 (4 TBSP) stick of unsalted butter at room temperature
- 1 egg at room temperature
- 10 oz. bag of chopped pecans

DIRECTIONS

1. Combine the first three ingredients together with hands until well blended to make the crust.
2. Divide the dough into 24 balls. Use muffin/cupcake pans to make a crust with each ball.
3. Sprinkle chopped pecans into the bottom of each dough lined muffin cup.
4. Melt the 1/2 stick of butter over the stove on low heat. Once melted, remove from heat and stir in 3/4 cup dark brown sugar until well mixed. Then beat in the egg.
5. Spoon brown sugar mixture over chopped pecans just enough to coat the pecans.
6. Bake at 325F for 30 minutes or until edges of crust are golden brown.

PREP TIME: 30 MINS

COOK TIME: 30 MINS

TOTAL TIME: 1 HR