



Tiny Pecan Tarts

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

24

Description

These little pecan tarts are so easy to make and delicious They melt in your mouth My brother requests these every year for the holidays

Ingredients

- - 1 cup butter - 6 ounces cream cheese
- softened - 2 cups all-purpose flour - 4 large eggs - 3 cups packed brown sugar - 1 cup chopped pecans - 4 tablespoons melted butter - 1 teaspoon vanilla extract - 1 pinch salt

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease two mini tart pans. Make the pastry: Combine butter and cream cheese in a large bowl; beat with an electric mixer until smooth and creamy. Add flour and mix to form a smooth dough. Divide dough into 48 balls; place one ball in each greased cup of tart pans. Use your fingers or a tart tamper to press out into a tart shell. Make the filling: Break eggs into a large bowl. Add brown sugar
2. pecans
3. melted butter
4. vanilla
5. and salt; mix until well combined. Spoon filling into prepared tart shells
6. filling each 3/4 full. Bake in the preheated oven until golden brown
7. about 30 minutes. Transfer tarts to a wire rack to cool completely. Editor's Note: Please note differences in ingredient amounts and total time when following the magazine version of this recipe.