

Pecan Tarts

Savannah · 29/09/2024

**Prep Time**

45 mins

Dificult

Medium

Servings

8

Description

This pecan tarts recipe makes eight individual mini tarts I like to top them with fresh cream and chopped caramelized pecans for an elegant dessert

Ingredients

- - 1 (14.1 ounce) package double-crust pie pastry
- thawed - 1 cup white sugar - 2 large eggs
- beaten - 5 tablespoons dark corn syrup - 3 tablespoons butter
- melted - 1 teaspoon vanilla extract - 1 cup chopped pecans

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Lightly grease eight 3-inch tart tins. Roll out pastry and cut out eight 5-inch circles; fit pastry circles into greased tart tins. Mix sugar
2. eggs
3. corn syrup
4. melted butter
5. and vanilla extract in a large bowl until combined; stir in pecans. Spoon filling into each pastry-lined tart tin
6. filling each 3/4 full. Bake in the preheated oven until pastry is golden brown and filling is set
7. about 30 to 35 minutes.