

Pecan Tassies

Savannah · 29/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

60

Description

Pecan tassies are cute little bitesized tarts Dust with powdered sugar once theyre cool Theyre always a hit and look beautiful on a holiday tray

Ingredients

— - 2 cups butter or margarine - 4 (3 ounce) packages cream cheese - 4 cups all-purpose flour - 2 ½ cups packed brown sugar - 3 large eggs - 3 tablespoons melted butter - ½ teaspoon vanilla extract - 1 pinch salt - 1 ½ cups chopped pecans

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease mini tart pans or mini muffin pans. Beat butter and cream cheese with an electric mixer in a large bowl until smooth. Beat in flour
2. 1 cup at a time
3. until mixture forms a smooth dough. Roll into small balls
4. and press into the bottoms and sides of prepared pans. Mix brown sugar
5. eggs
6. melted butter
7. vanilla
8. and salt together in a medium bowl until smooth. Stir in pecans; spoon mixture into each crust until 2/3 full. Bake in the preheated oven until crust is golden brown and filling has puffed up
9. about 15 to 18 minutes. Let cool in the pans briefly before carefully transferring them onto a wire rack to cool completely.