

Pecan Tea Time Tassies

Source: Anna Joseph

Ingredients

- 1 3 oz package cream cheese
- ½ cup soft margarine
- 1 cup sifted flour
- 1 egg
- ¾ cup brown sugar
- 1 tbsp soft margarine
- 1 tsp vanilla
- dash salt
- ⅔ cup coarsely broken pecans

Method

Blend and chill the cream cheese, margarine and flour and chill one hour. Shape into 2 dozen 1" balls and press into sides and bottom of tiny muffin pans.

Filling:

Beat until smooth all ingredients except pecans.

Distribute ½ the pecans in bottom of shells. Pour in filling. Distribute rest of pecans on top of each tassie.

Bake at 325 degrees for 25 minutes. Cool, remove and pig out.

Notes

This makes a rather small batch and because it is so great I usually double it.