

Alva Jean's Pecan Tarts

MAKES 24

Dough

3 oz. cream cheese

8 tbsp. butter, cubed
and softened

1 cup flour

Filling

1 egg

$\frac{3}{4}$ cup brown sugar

1 tsp. vanilla extract

1 tbsp. butter,
softened

$\frac{1}{2}$ tsp. salt

$\frac{2}{3}$ cup chopped
pecans

In a mixing bowl, mix dough ingredients well and form into small, 1-inch balls. Arrange on a baking sheet and refrigerate for 30 minutes.

For the filling, whisk egg until frothy and incorporate brown sugar. Whisk in vanilla, butter, and salt. Fold in pecans.

To assemble the tarts, press chilled dough into the cups of a greased muffin tin. Make an indent in the middle of the dough with your thumb. Fill the indent with pecan filling.

Bake for 25 minutes or until filling is golden brown. Remove from oven and allow to cool for 5 minutes. Transfer to a platter and serve.