PECAN TARTS

1 3-ounce package cream cheese

1 cup sifted flour

½ cup margarine

Soften cream cheese, blend with flour and margarine. Chill about 1 hour. Use small tart / ”muffin” pans.

Take a piece of dough about the size of a walnut and press into each cup of the pan.

Filling:

1 egg

¾ cup light brown sugar

1 teaspoon vanilla

Combine all together. Fill each tartlet cup. Do NOT fill to the top. They puff up a little and can run over. Top each with chopped pecans.

Bake in a preheated 325 deg F oven for about 25 minutes.

Let cool and remove from pans. ENJOY!

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