



PECAN TASSIES

SERVING SIZE: 24

ESTIMATE COST: \$8.00

COST PER SERVING: \$0.33

EQUIPMENT: Bowl, spoon, mini muffin pan, oven.

This recipe is a family favorite! Very Flavorful, fresh tasting and perfect addition to the dessert table at family holiday gatherings.

INGREDIENTS:

Dough:

- 4 oz softened cream cheese
- ½ cup softened butter
- 1 cup flour
- 2 tbsp sugar

Pecan Filling:

- 1 cup pecans, chopped
- 1 ea egg
- ½ cup dark brown sugar
- 2 tbsp maple syrup
- 1 tsp vanilla
- 1/4 tsp salt

PREPARATION

1. Preheat oven to 350°F.
2. Gently mix the ingredients of the dough, pat it into a ball, and chill for about 1 hour.
3. Shape dough into 24 small balls or pinch about 1 tablespoon of dough and press into greased mini muffin cups.
4. Evenly divide the pecans into the cups.
5. Mix egg, dark brown sugar, maple syrup, vanilla, and salt for filling. Drizzle about 1 teaspoon of filling mixture over pecans
6. Bake for 20 minutes.