

## Recipe for Pecan Tassies

From *Cooking with Mamaw in Indiana* cook book

Prep Time *One hour* Cooking Time *30 minutes* Serves *24*

Can be made ahead *yes* Can be frozen for *one month*

**Crust:** 1 cup butter

8 oz cream cheese

2 1/2 cup flour

**Filling:** 1/4 cup melted butter

2 1/2 cup brown sugar

3 eggs

1 teaspoon vanilla

2 1/2 cup chopped pecans

## Recipe for Continue

From \_\_\_\_\_

Prep Time \_\_\_\_\_

Cooking Time \_\_\_\_\_

Serves \_\_\_\_\_

Can be made ahead \_\_\_\_\_

Can be frozen for \_\_\_\_\_

**Crust:** With pastry blender, cut butter and cheese into flour. Mix by hand until dough forms a ball; chill overnight.

Form into 1" balls and press into tart pan

**Filling:** Mix filling ingredients and spoon into tart crust. Bake at 350° only until light brown, about 30 minutes. Allow to cool in pan before removing