



## **Buttery Pecan Tarts**

(Serves 24)

Coat a 24 count mini cupcake pan with non stick spray

### **CRUST:**

1/2 cup soft margarine  
3 oz. soft cream cheese  
1 cup all purpose flour

### **FILLING:**

1 egg  
3/4 packed cup brown sugar  
1 Tablespoon melted margarine  
1/2 cup chopped pecans

### **PREPARE:**

1. Mix margarine and cream cheese until combined. Stir in flour. Press a rounded teaspoon of dough into the bottom and sides of each of the 24 cupcake openings to fully line each opening with dough. (use more or less dough per cup as needed)

2. In a small bowl, combine eggs, sugar, and margarine. Stir in nuts.

3. Fill each cup of dough with one rounded teaspoon of filling.

Bake for 30 minutes at 350\*. Cool on wire rack.

