

Pecan Tassies

Recipe submitted by Marcella Miccolis

Ingredients

- 1 cup unsalted butter at room temperature,
- 6 ounces cream cheese, at room temperature
- 2 cups all-purpose flour

- 3 large eggs
- 3 Tablespoons unsalted butter, melted
- 1 3/4 cups packed light brown sugar
- 2 teaspoons vanilla extract
- Pinch of salt

- 1 1/3 cups pecans, chopped

- Nonstick cooking spray

Directions:

- With a KitchenAid or electric hand mixer, beat the butter and the cream cheese until smooth. Add the flour in batches and beat until fully combined. Cover the bowl with plastic wrap and chill in the refrigerator for at least 1 hour.
- Preheat the oven to 375 degrees F. Lightly spray a 24-cup *mini-muffin pan*.
- In a mixing bowl, whisk together the eggs, melted butter, brown sugar, vanilla and salt until smooth. Set the filling aside.
- Shape the chilled dough into 24 balls, about 1 inch in diameter. Press each ball into a muffin cup, spreading evenly on the bottom and up the sides.
- Place about 1 Tablespoon of the filling in each muffin cup.
- Sprinkle chopped pecans on the top of the filling.
- Bake about 20 minutes or until the pastry has nicely browned and the filling is set, but still soft.
- Cool on a wire rack for 10 minutes, and then remove each Tassie from the muffin cups.
- Repeat for second batch. Makes about 4 dozen cookies.

