

Pecan Tarts

Amount	Measure	Ingredient - Preparation Method
		crust
1	cup	all-purpose flour
3	ounces	cream cheese
1/2	cup	butter
1/8	teaspoon	salt
		filling
3/4	cup	light brown sugar
1		egg
1/8	teaspoon	salt
1/4	teaspoon	cinnamon
1	tablespoon	butter - softened
1/2	cup	pecans - chopped
1	teaspoon	vanilla extract

Preheat oven to 350. Spray a mini-muffin pan with spray, including the top. In a large mixing bowl, cream together cream cheese and butter until light and fluffy. Add flour and salt and mix well. Line cups of pan with dough, pressing up the sides. In a separate bowl, combine filling ingredients and mix well. Pour into crusts and bake for 22-25 minutes. Let cool briefly before removing.

Yield: "12"