

# Pecan Tassies

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**By Geneva Troxel**

**Prep Time: 1 hour**

**Cooking Time: 30 minutes**

**Serves: 24**

**Can be made ahead and frozen for one month.**

**Crust: 1 cup butter**

**8 oz cream cheese**

**2 ½ cup flour**

**Filling: ¼ cup melted butter**

**2 ½ cup brown sugar**

**3 eggs**

**1 teaspoon vanilla**

**2 ½ cup chopped pecans**

**For the Crust: With pastry blender, cut butter and cream cheese into flour. Mix by hand until dough forms a ball; chill overnight. Form into 1" balls and press into tart pan.**

**For the 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.**

**Enjoy!**