

Pecan Tarts

Ingredients

Crust

- 2 sticks butter
- 8 oz. Borden cream cheese
- 2 1/2 cups flour

Filling

- 4 eggs, beaten
- 1 tsp vanilla
- 1 lb brown sugar
- 1 cup white syrup
- 3 Tbsp butter

Instructions

1. Mix butter, cream cheese, and flour together for the crust.
2. Press crust into pans. Place 3 pecan halves in each tart shell.
3. Mix together eggs, vanilla, brown sugar, white syrup, and butter for the filling.
4. Drop 1 tsp of filling onto the pecans in each tart.
5. Bake at 325° for 30-35 minutes. Makes about 60 tarts.

Pecan Tarts

2 sticks butter

8oz. Borden cream cheese

2 1/2 cups flour

Press in pans, put 3 pecan halves in ~~each~~ each.

4 eggs beaten

1 ts. vanilla

1 lb. brown sugar (about 60)

1 cup W. syrup

3 T. butter

Drop 1 t. on pecans. Bake 325° for 30-35 min.

