

Mini Pecan Pies

From: Momma Meyer

Yields: 2 dozen mini pies

Ingredients/Directions:

Pastry Dough:

3 oz cream cheese, softened

½ cup butter, softened

1 cup flour

Blend first 2 ingredients and stir in flour.

Chill for 1 hour or overnight.

Shape dough into 2 dozen, 1-inch balls. Place in greased, mini muffin pans.

Press dough on bottom and up sides of cups.

Pecan Filling:

1 egg

¾ cup b. sugar

1 Tbsp butter, softened

1 tsp vanilla

1/8 tsp salt

2/3 cup broken pecans

Beat together egg, sugar, butter, vanilla and salt until smooth.

Sprinkle pecans in bottom of pastry.

Add pecan filling and top with another sprinkling of pecans.

Bake 375 F for 20-25 minutes, until filling is set.

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