

Pecan Tarts

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Adapted from my godmother, Tita Marcy

Sweet Dough:

- 1/2 cup butter, room temperature (1 stick)
- 1 bar of cream cheese, at room temperature
- 1 1/2 cups of all-purpose flour

Filling:

- 3 large eggs
- 1 1/2 cups butter (1.5 stick)
- 2.5 cups of tightly packed brown sugar
- 1 cup chopped pecans (Chop coarsely in a mini-cup food processor)

Preparation:

1. Mix the dough ingredients together, I could have done this in my KA mixer. But this is an old school recipe, I use my hands for this. I use a mixer to get it going, but to really get the mixture blended...my hands are my best tool. It's just like kneading bread dough, and I want the perfect flaky crust.
2. Make little balls of dough, about a quarter size to fill my little muffin pans. I use a mixture of mini muffin tins. ([24 Cup Minis](#) but I prefer these denser [12 cup ones](#)).
3. Place the balls into the muffin tins. Repeat with the rest of the sweet dough.
4. Melt the butter in a small saucepan. Add the brown sugar. Mix the 3 eggs together, and slowly temper the hot butter mixture with the egg. Slowly add in all together and mix well.
5. Using my fingers, shape the balls into the mini muffin tin. Make sure the bottoms are not too thin or the filling will seep through.
6. Add 1 tablespoon of filling each tart and top with 1 teaspoon of chopped pecans.
7. Bake at 350 degrees for about 20 minutes or until golden brown.

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