



Pecan Dainties

Melt in your mouth delightful sweet mini tart.

Prep time is about 25 minutes, cooking time is about 25 minutes.

I picked up this recipe while working at Dangi. One day, I went to pick up our lunch at Mr. G's (the local tavern), and they had these on the counter for customers. I fell in love with them. I also make them with apricot, and raspberry (Solo) pie filling. I do not do anything to the filling, just put it in the crust. - Barbara Bieganski

Quantity	Ingredients	Preparation Notes
Crust		
1/4 Lb	Margarine or Oleo	• Mix ingredients with a fork to make a sticky dough.
3 oz	Cream Cheese softened (not low fat)	• Separate the dough into 24 equal balls.
1 Cup	Flour	• Shape into miniature tins to make crust.
Filling		• Mix eggs, brown sugar, vanilla, salt and butter in a 2 Cup measure or bowl.
2	Eggs (stir with a fork)	• Sprinkle 1/4 teaspoon of the ground pecans on the bottom of each crust.
1 1/2	Brown Sugar	• Fill the crust 3/4 full with egg-sugar mixture.
Cups	Drops of Vanilla	• Top with 1/4 teaspoon ground pecans
	Pinch of Salt	• Bake at 365 degrees for 25 minutes
2 Tbsp	Butter melted (not hot)	• Sprinkle with powdered sugar if desired
	Ground Pecans	