

# Our State eats

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## Pecan Tarts

*Yield: 2 dozen.*

- 3 ounces cream cheese, softened**
- ½ cup butter, softened**
- 1 cup all-purpose flour**
- ¾ cup packed light brown sugar**
- 2 tablespoons butter**
- 1 egg**
- 1 teaspoon vanilla extract**
- 1 cup chopped pecans**

Combine cream cheese, ½ cup butter, and flour in mixing bowl; mix well. Cover dough and chill 1 hour. Roll dough onto floured surface. Cut into 3-inch rounds and place in small muffin tins, pressing dough about ½ way up the sides.

In a bowl, combine brown sugar, 2 tablespoons butter, egg, and vanilla; mix well. Spoon sugar mixture into each muffin cup and sprinkle with pecans. Bake at 325° for 20 to 30 minutes, or until crust is golden brown.



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