

Pecan Tassies

Taken from “Baked Explorations, Classis American Desserts Reinvented” by Matt Lewis and Renato Poliafito

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Dough

1 c. unsalted butter, softened and cut into chunks

6 oz. cream cheese, softened and cubed

1 T. sugar

2 c. all-purpose flour

Filling

2 large eggs

1 ½ c. firmly packed brown sugar

2 T. pure vanilla extract

1/8 t. salt

1 c. toasted pecans, chopped

Dough

Using the paddle attachment with a stand mixer, beat the butter and cream cheese together on medium speed until smooth, this should take just a few minutes. Add the sugar and mix in for a few seconds. Scrape down the sides of the bowl and add the flour in 3 to 4 portions with the mixer set at low speed, mixing each time just until combined. With your hands, pinch and roll the dough into approximately 40 walnut-sized pieces. Place each ball into an individual mini muffin pan. Use your fingers to press the dough into a mini pie shell. Refrigerate the dough while making the filling. Preheat the oven to 350 degrees Fahrenheit.

Filling

In a small bowl, whisk the eggs. Stir in the brown sugar and then add the vanilla and salt. Add the chopped pecans.

Fill the shells with the pecan mixture. Be sure to only fill them about ¾ full. I overfilled mine and it was difficult to get some of them out of the pan. Bake for 15 minutes at 350 degrees and then an additional 10 to 15 minutes at 250 degrees until the mixture is set. Let cool completely before serving.