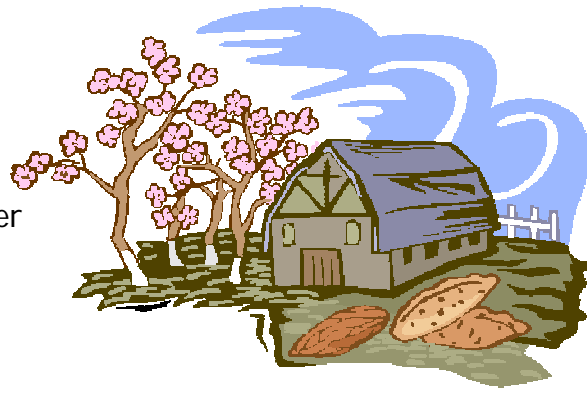


April 2012 -
National Pecan Month!

We always include this tasty cookie with our holiday cookie tray. What better way to celebrate National Pecan Month than a sweet treat! Enjoy!



Mini Pecan tarts:

Makes approx. 6-8 dozen tarts

Tart dough:

8 oz. Cream cheese
2 C. all purpose flour

½ lb (2 sticks) butter

- Mix softened cream cheese and butter, blend in flour; chill until firm (overnight) wrapped in plastic wrap.
- Divide pastry into 4 pieces, roll one piece at a time until thin (1/8") on a lightly floured surface.
- Cut with 2 ½" biscuit cutter - fit pastry circles into pan (mini-tart pans).
- Fill 12-24 pastry shells with filling (below) and bake. Continue to roll dough and fill until you use up all the dough and filling.

Filling:

4 eggs, beaten
1 ¾ C. light brown sugar
4 Tbsp. Melted butter

2 tsp. Vanilla
1 ½ C. finely chopped pecans

- Stir all together, fill tart shells ¾ full (approx 1 Tbsp. Each).
- Bake @ 400° for 15 min. Cool 10 minutes in pan before removing - cool completely before serving.