



ED'S PECAN TASSIES

Hoy Grimm

1 (3 oz) pkg cream cheese
1 c. flour
1/2 c. butter

Mix ingredients together. Refrigerate for at least one hour. Shape into 2 dozen 1" balls. Place in ungreased mini muffin pans. Press dough evenly against the bottom and sides of each one.

Filling:

Beat together just until smooth:

1 egg
3/4 c. brown sugar
1 T. butter
1 t. vanilla
dash of salt

Then add 2/3 c. coarsely broken pecans. Fill cups and bake in 325 degree oven for 25 minutes or until filling is set. Top with pecan halves if desired. Cool before removing from pans. Makes 2 dozen.

