

PECAN TASSIES

ALICE/MOM

1 3-OZ PKG CREAM CHEESE
1 CUP SIFTED FLOUR

1/2 CUP BUTTER OR NUCOA

LET CREAM CHEESE AND 1/2 CUP BUTTER SOFTEN AT ROOM TEMPERATURE. BLEND TOGETHER. STIR IN FLOUR. CHILL ABOUT 1 HOUR. SHAPE IN 2 DOZEN 1-INCH BALLS: PLACE IN UNGREASED 1-3/4 INCH MUFFIN PANS. PRESS DOUGH AGAINST BOTTOM AND SIDES TO FORM THIN SHELLLED CUP.

PECAN FILLING

1 EGG
1 TBSP SOFT BUTTER OR MARGARINE
DASH OF SALT

3/4 CUP BORWN SUGAR
1 TEAS VANILLA
2/3 CUP COARSELY CHOPPED
PECANS

BEAT TOGETHER EGG, BROWN SUGAR, 1 TABLESPOON BUTTER, VANILLA, AND SALT UNTIL SMOOTH. DIVIDE HALF THE PECANS AMONG PASTRY-LINED PANS: AND EGG MIXTURE AND TOP WITH REMAINING PECANS. BAKE IN SLOW OVEN 325° FOR 35 MINUTES OR UNTIL FILLING IS SET. COOL: REMOVE FROM PANS. MAKES 2 DOZEN COOKIES.