

Tassies



The Ingredients

The Dough

2 Cups Unsalted Butter (4 sticks, softened)
4 Cups Flour
12 Oz. Cream Cheese (at room temperature)

The Filling

2¼ Cups Brown Sugar
3 Each Whole Eggs (at room temperature)
1 Cup Pecans (chopped)
3 Tbs. Unsalted Butter (at room temperature)
1 Tsp. Vanilla



The Directions

The Dough: Mix the butter and cream cheese in your mixer until well blended. Add the flour and mix until the dough is formed.

The Filling: Mix the eggs, butter and brown sugar in your mixer until well blended. Add the vanilla and chopped pecans. Mix well.

Assembly: If you are not using non-stick or silicone pans, spray with Pam®. Take enough dough into your hands and roll about a 1 inch ball. Form the dough into the cups of mini muffin pans using your fingers- up the sides and extending about 1/8 inch over the edge of the pan (like a miniature pie crust). Continue until you use all the dough. Using a kitchen teaspoon, fill each cup with the filling, to about ¼ inch below the brim (to allow for expansion during cooking). **Stir** the filling occasionally.

Bake the tassies in a preheated **350 degree** oven for **25 minutes**. Allow to completely cool before turning out of the pan.

The Notes

Mini Muffin Pans: We've been baking this recipe for about 40 years! When **silicone bakeware** was introduced a few years ago we found these the **PERFECT** fit for this recipe because you simply flex the silicone and the tassies "pop out" easily. With metal pans, it's a lot more difficult to extract them from the pan- especially the overflows- the filling is really sticky! I bought my mini muffin silicone pans at Amazon.com- checked today and they are still available- [Suntake Mini Muffin Pans Silicone Cupcake Baking Cups](#)