

Pecan Tarts

Ingredients:

8 oz cream cheese, softened
1 & ½ cups margarine
3 cups plain flour
2 cups pecans chopped fine
3 eggs
2 & ¼ cups brown sugar
3 TBS margarine
1 TBS vanilla
Pinch of salt

Instructions:

Pastry

Combine first three ingredients and mold into tart pans.

Filling

Place chopped pecans in tart shells.

Combine all remaining ingredients and pour over pecans. Bake at 350 for 12-15 min. Makes 60-70 tarts.