

Buttermilk Mini Chess Tarts

Southern Living Test Kitchen

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Preparation Time: 30 minutes

Start to Finish Time: 1 hour 50 minutes

1 package (8 ounce) cream cheese, softened

1 cup butter, softened

2 1/2 cups all-purpose flour

4 large eggs

1 cup sugar

1/2 cup buttermilk

1/3 cup butter, melted

1 teaspoon vanilla extract

Beat the cream cheese and butter at medium speed with an electric mixer until creamy.

Gradually add the flour to the butter mixture, beating at low speed until blended.

Shape the mixture into 48 balls and place on a baking sheet. Cover and chill for 30 minutes.

Preheat the oven to 350 degrees.

Place one dough ball into each cup of two lightly greased 24-cup miniature muffin pans. Shape each ball into a pastry shell.

Whisk together the eggs, sugar, buttermilk, 1/3 cup butter and vanilla extract. Pour into the pastry shells.

Bake for 18 to 22 minutes or until the filling is set. Cool in the pans on wire racks for 10 minutes. Remove from the pans to wire racks. Cool completely (about 20 minutes).

Yield: 48 tarts

Per Serving (excluding unknown items): 5242 Calories; 350g Fat (59.5% calories from fat); 82g Protein; 453g Carbohydrate; 8g Dietary Fiber; 1767mg Cholesterol; 3594mg Sodium. Exchanges: 15 1/2 Grain(Starch); 6 Lean Meat; 1/2 Non-Fat Milk; 65 1/2 Fat; 13 1/2 Other Carbohydrates.