

Mini-Tart Pastry Shells

Iris Howell - Port St. Lucie, FL

Yield: 24 mini-tart shells

1 stick margarine or butter

3 ounces cream cheese, softened

1 cup all-purpose flour

Preheat the oven to 325 degrees.

Spray a 24-cup mini-muffin pan with non-stick cooking spray.

In a bowl blend the margarine and cream cheese.

Work in the flour forming a ball of dough.

Divide the ball into two equal parts. Subdivide each part into four equal sections. Further subdivide each section into three pieces. You should now have twenty-four pieces.

Place a dough piece into each muffin cup. Press the dough over the bottom and up the sides of each cup (A 1-1/2 to 2-inch rounded end tool may be helpful in spreading the dough).

Place the muffin pans on the middle rack of the oven. Bake for 10 minutes or until the cups turn golden brown.

Per Serving (excluding unknown items): 1565 Calories; 123g Fat (70.1% calories from fat); 20g Protein; 98g Carbohydrate; 3g Dietary Fiber; 342mg Cholesterol; 1191mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 Lean Meat; 24 Fat.