

Tea Cups

Betty Rosen

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Yield: 24 tea cups

8 ounces cream cheese

1 stick butter or margarine

1 cup flour

1 egg

1 teaspoon vanilla

3/4 cup brown sugar

1 tablespoon butter, melted

1 1/2 cups chopped pecans

Preheat the oven to 350 degrees.

In a bowl, combine the cream cheese, one stick of butter and the flour.

Form into small balls slightly less than a walnut.

Place each ball into a 1-1/2 inch cupcake tin cup.

Press a thumbprint into each ball.

Make the filling: In a bowl, combine the egg, vanilla , brown sugar and one tablespoon of melted butter.

Fill each ball half full with the chopped pecans.
Top with one teaspoon of the filling.

Bake for 25 minutes.

Per Serving (excluding unknown items): 3847 Calories; 309g Fat (70.4% calories from fat); 51g Protein; 241g Carbohydrate; 17g Dietary Fiber; 740mg Cholesterol; 1841mg Sodium. Exchanges: 8 1/2 Grain(Starch); 4 Lean Meat; 59 Fat; 7 Other Carbohydrates.