

Pecan Tassles

Noreen Mullen - Braintree, MA

2 sticks (1 cup) unsalted butter, softened

6 ounces cream cheese, softened

2 cups all-purpose flour

FILLING

3 large eggs, slightly beaten

1 3/4 cups packed brown sugar

1 stick unsalted butter, melted

3/4 cup vanilla extract

1/4 teaspoon salt

1 cup pecans, coarsely chopped

confectioner's sugar (for topping)

Make the dough: In a large bowl, beat the butter and cream cheese with a mixer on medium speed until well combined. Beat in the flour until just blended. Shape the dough into a one-inch-thick disk. Wrap in plastic wrap..

Refrigerate for at least 30 minutes until firm.

Preheat the oven to 375 degrees. Have miniature muffin pans available, (Mini muffin pans contain twenty-four cups that measure 1-1/4 inch across the bottom.)

Divide the dough into four equal parts. Roll each part into a six-inch-long log. Working with one log, cut the log into twelve equal pieces. Using floured hands, flatten each piece to a three-inch round. Place each round into the bottom of a muffin cup (the dough will extend above the rim of the cup).

Make the filling: In a bowl, beat the eggs, brown sugar, butter, vanilla extract and salt until well mixed. Spoon two teaspoons of the mixture into each muffin cup. Top with pecans.

Bake for 30 minutes or until the pastry is brown and the filling is set. Cool briefly in the pan on a wire rack. Then carefully remove the tassles from the cups, loosening them with the tip of a knife, if needed. Place on a rack to cool completely. Dust the tassles with confectioner's sugar.

Repeat with the remaining dough and filling.

Per Serving (excluding unknown items): 6783 Calories; 426g Fat (57.6% calories from fat); 69g Protein; 636g Carbohydrate; 15g Dietary Fiber; 1567mg Cholesterol; 1439mg Sodium. Exchanges: 14 Grain(Starch); 5 Lean Meat; 81 1/2 Fat; 25 Other Carbohydrates.