

PECAN TOFFEE TARTS

At my family's house we always finished these first over Christmas. In fact I learned that Santa's information gathering services weren't all they're cracked up to be, given how many tarts I snitched without repercussions (either that or I'm due A LOT of prezzies).

Crust:

1. Cream mixture with fingers until blended:
 - 1 cup butter
 - 170 grams (6 oz) cream cheese
 - 2 cups flour
2. Form balls about one inch in diameter and press into miniature muffin pans.

Filling:

3. Mix together:
 - 2 eggs
 - 2 tablespoons melted butter
 - 1/4 teaspoon vanilla
 - 1-1/2 cups brown sugar
 - 1 cup nuts (if you don't have pecans, walnuts will do)
4. Place one full teaspoon in uncooked crust.
5. Bake for 25 to 20 minutes at 175C (350F)