

Betty's Traditional Southern Pecan Tarts



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In this video, Betty demonstrates how to make Traditional Southern Pecan Tarts. I was inspired to make these tarts after our trip to Jean Farris Winery, where Rick and I shared a Bourbon Pecan Tart for dessert. The pecan tarts I am making in this video do not have any alcohol or chocolate chips. These are just the traditional style of pecan tarts.

Ingredients:

3 ounces cream cheese, softened
½ cup butter, softened
1 cup flour (all-purpose or self-rising)
cooking oil spray
¾ cup firmly packed light brown sugar
1 teaspoon butter
1 egg, well beaten
¼ teaspoon salt
1 teaspoon vanilla
2/3 cup chopped pecans

Combine 3 ounces cream cheese and ½ cup butter, and blend until smooth. Add 1 cup flour, mixing well. Refrigerate dough 1 hour. (You may use the dough immediately, if it is workable.) Shape the dough into 24 balls. Shape each ball into a small shell and place it in a muffin pan that has been sprayed with cooking oil spray. The pastry shell should cover the bottom and go up the sides of the muffin tin about ½ inch. Bake the shells at 350 degrees (F) for about 10 minutes before filling. Watch to make sure the shells do not get over-browned. While the shells are baking, make your pecan filling: Combine ¾ cup firmly packed light brown sugar, 1 teaspoon butter, 1 well beaten egg, ¼ teaspoon salt, 1 teaspoon vanilla, and 2/3 cup chopped pecans. Bring the partially baked tart shells out of the oven and place 1 teaspoon filling into each shell. Bake at 350 degrees (F) for an additional 10 to 15 minutes. Again, watch to make sure the tarts do not get over-browned. Remove from oven and immediately remove tarts from muffin tin and place on a nice serving plate. Enjoy!!! This recipe will make 24 Traditional Southern Pecan Tarts. Love, Betty ♥