

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Pecan Perfection — Tiny Pecan Pies

"My family loves these—they go fast!"



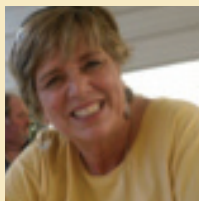
Pecan pie in a smaller size...what a great idea! This means I can eat two or three and not feel guilty (right?).

Kathy Sterling's Tiny Pecan Pies are music to my taste buds. The buttery crust and the rich filling are oh so delicious. The perfect treat for any holiday dessert table.

See step-by-step photos of Kathy's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/pecanpies

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...



Kathy Sterling
Cypress, TX
(Pop. 146,735)

-Janet

Tiny Pecan Pies



What You Need

3 oz cream cheese,
room temperature
1/2 c butter, softened
1 c flour, sifted
1 egg
3/4 c brown sugar,
firmly packed
1/8 tsp salt
1 tbsp butter
2/3 c pecans, in pieces
1 tsp vanilla extract

Directions

- Preheat oven to 325 degrees.
- Mix cream cheese and butter together
- Stir in flour.
- Chill dough for 1 hour.
- Shape dough into 24 balls and place in 24 muffin tins.
- Press dough into regular muffin tins, working it up the sides and into the bottom.
*Note: Mini muffin tins can be used but you may need to reduce the cooking time.
- Sprinkle 1/2 of the pecans into the bottom of the dough lined muffin cups.
- Beat together egg, 1 tbsp of butter, brown sugar, salt and vanilla until smooth.
- Spoon filling over the pecans in the muffin cups.
- Top with remaining pecans.
- Bake at 325 degrees for 25 minutes or until set.
- Cool completely before removing from muffin tins.

Submitted by: Kathy Sterling, Cypress, TX (Pop. 146,735)

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