

Mini Pecan Tarts - Buttery, Sweet, and Perfect for the Holidays

are the kind of dessert that people remember-and request-year after year. With a



OVEN
350°F

TIME
30 min

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INGREDIENTS

Pastry:

- 1 cup butter, softened
- 6 oz cream cheese, softened
- 2 cups all-purpose flour

Filling:

- 4 large eggs
- 3 cups packed brown sugar
- 1 cup chopped pecans
- 4 tablespoons melted butter
- 1 teaspoon vanilla extract
- 1 pinch salt

Instructions:

1. Preheat Oven:

Preheat your oven to 350°F (175°C).

Lightly grease two mini tart pans or mini muffin tins (you'll make 48 tarts total).

2. Make the Pastry:

In a large bowl, beat the butter and cream cheese until smooth.

Add the flour and mix until a soft dough forms.

Divide the dough into 48 equal balls.

Place each ball into a tart cup and press with your fingers or a tart tamper to form a shell.

3. Prepare the Filling:

In another bowl, whisk together the eggs, brown sugar, chopped pecans, melted butter, vanilla, and

a pinch of salt.

Stir until fully combined.

4. Assemble & Bake:

Spoon the filling into the pastry shells, filling each about $\frac{3}{4}$ full.

Bake for 30 minutes, or until golden and set.

5. Cool:

Let cool in the pans for 10 minutes, then carefully transfer to a wire rack to cool completely.

Tips for Success:

Use a tart tamper or floured fingers to form uniform shells.

Chop your pecans finely for even texture in the filling.

Let tarts cool completely before storing or freezing.

Want extra shine? Brush a little maple syrup on top before serving.

Serving Suggestions & Pairings:

Coffee, spiced tea, or eggnog

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16. Serving Suggestions & Pairings: These mini tarts shine on any dessert table. Serve them with:
17. Coffee, spiced tea, or eggnog
18. A platter of : Chocolate Chip Cookie Dough Brownie Bombs for a rich contrast

- 19. Easy : Coconut Macaroons for a chewy, tropical pairing
- 20. Pecan : Pie Bars to create a pecan-lover's platter
- 21. Pumpkin : Delight Dessert for a no-bake balance on the dessert table
- 22. Storage & Make-Ahead Tips: Room Temp: Store in an airtight container for 3-4 days
- 23. Fridge: Keeps for up to 1 week
- 24. Freezer: Freeze cooled tarts in layers with parchment for up to 2 months
- 25. Reheat: Warm gently in the oven at 300°F for 5-8 minutes if desired

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-pecan-tarts-buttery-sweet-and-perfect-for-the-holidays/>