

Eat The View

Recipes and Tips

Pecan Tarts

Pastry Shells

151 gr butter, softened
114 gr cream cheese
171 gr plain flour
½ teaspoon salt

Filling

1 large egg
165 gr brown sugar
1 tablespoon melted butter
1 teaspoon vanilla extract
½ teaspoon honey
¼ teaspoon ground nutmeg
79 gr finely chopped pecans

Prepare the pastry: mix the softened butter and cream cheese in a large bowl until thoroughly combined. Add the flour and salt. Mix into a pliant dough, then turn out onto a sheet of plastic wrap. Use the wrap to press the dough into a square, then wrap and refrigerate until firm, at least 1 ½ hours.

Prepare the filling; in a medium bowl, beat the egg and add the brown sugar, melted butter, vanilla, honey and nutmeg and mix until well combined, then stir in the pecans.

Heat the oven to 163° C. Grease 9 moulds in a muffin tin with butter. Divide the chilled dough into 9 even pieces and place in the buttered cups. Press the dough against the bottom and side to form a shell.

Divide the pecan filling among the shells, filling each to no more than ¾ of the way. Be careful not to overfill.

Bake until browned and set, 27 to 32 minutes. Cool in the pan for 20 minutes, then carefully remove from the pan.