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PECAN TARTS

Ingredients:

1 16-ounce package of 24 "ready to bake" sugar cookies
Non-stick cooking spray
1/2 cup butter.
1/4 cup dark corn syrup
1/2 tsp salt
1/2 cup light brown sugar
2 cups of pecans chopped coarsely and toasted.
1/2 c sour cream, cream, or yogurt
1 tsp real vanilla extract

Tools:

2 12-count muffin pans
3-quart heavy saucepan
whisk
tablespoon

Instructions:

Spray muffin tins with vegetable spray
Put one lozenge of cookie dough in each hole
Press the dough to cover the bottom and up the sides about halfway
Bake at 350 for 7 – 9 minutes or until the dough puffs up but does not brown
Remove from oven. Using the heel of a knife, press the dough firmly against the bottom and sides to create a pastry cup
Bake another 4 or 5 minutes or until it firms up but is still not brown. Remove from stove and set aside.

In a heavy pan, combine butter, syrup, salt, and sugar over medium low heat until butter is melted.
Increase heat, and stir constantly with a whisk.
Bring to a rolling boil, and boil for a minute.
Remove from heat, and add pecans first. Whisk. Then add sour cream and vanilla and whisk.
Return to stove and bring to a rolling boil. Boil one minute.

Using a tablespoon, fill each pastry cup with pecans and sauce.
Bake for 4-6 minutes at 350 or until bubbling actively.

Let cool before removing from muffin tin.