

Pecan Tarts in Phyllo Dough

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Ingredients:Serves 24

1 Egg
1/3 cup Sugar
1/3 cup Corn Syrup, dark
3 tsp Butter, melted or vegetable spray
1/3 tsp Vanilla
1/2 cup Pecans
3 Sheets Phyllo Dough

Procedure:

Preheat oven to 350 °F.

In a large bowl, stir 1 egg, 1/3 cup sugar, 1/3 cup syrup, 3 tsp butter and 1/3 tsp vanilla. Stir until blended and add the 1/2 cup pecans. Blend well and pour into prepared Phyllo piecrust muffin tin.

Phyllo crust:

Spray vegetable or cooking oil into all the compartments of the mini muffin pan. Cut the Phyllo dough in quarters. Keep covered with plastic wrap until used. Spray the top piece, place into one muffin compartment, press into it leaving cavity, repeat with another piece, using 2 pieces per compartment. Then repeat the same process in each of the remaining compartments.

Spray all again and divide the pecan mixture into each. Top with a half pecan and place in oven for 45 minutes to 1 hour. To test doneness place a knife into center and if it comes out clean they are ready. Cool on wire rack.

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