

Pecan Tassies

Crust:

½ C. Cold butter
1 ½ C. flour (plain or all purpose)
¼ C. ice water

Filling:

1 ½ C. light brown sugar (packed)
1 C. real butter
½ C. honey
1/3 C. Sugar
1 Lb. chopped pecans
¼ C. heavy cream

CRUST: Use pastry blender or two knives & chop until butter & flour resemble coarse mix. Add water & toss with fork. Press dough into a ball, wrap in plastic wrap and refrigerate 1 to 2 hours. Butter and flour a 9" x 13" pan. When dough is ready roll out to a 11"x 15" rectangle. Fit dough in a prepared pan with dough up all sides about 1". Pierce dough with fork. Chill while making filling. Preheat oven to 400.

FILLING: In a heavy sauce pan combine first four ingredients. Bring to boil over med. Heat stirring constantly. Boil until thick and dark (3 to 4 min.). Remove from heat. Stir in pecans and heavy cream. Pour over dough in pan. Bake for 25 minutes or longer if necessary. Check after 15 minutes. If filling is too dark reduce heat to 325. Cool in pan, cut into strips. Makes about 2 dozen bars.