

# Mini Pecan Tartlets

Recipe from Derrick Harris,

*Casualty Assistance Representative with the Moody Airman & Family Readiness Center*

1/4 stick butter

1/4 cup light Karo syrup

1/4 cup sugar

1 egg, beaten

chopped pecans

chocolate chips (optional)

ready-made pie crust

Cut pie shell into circles that will overlap a mini muffin pan. Grease mini muffin tins and push each pie crust into a tin. Poke two small holes in each. Bake on 350 degrees for 10 minutes. While crusts are baking, mix together butter, Karo syrup, sugar and egg. Remove crusts from oven and place 3-4 pieces of pecan in each. If you wish, add 2 chocolate morsels to the pecans. Fill each tartlet 3/4 full with syrup mixture. Bake for 18-20 minutes or until brown. Let cool before removing from muffin tins. Makes 1 dozen tartlets.