

## PECAN TARTS

<b>1 cup butter</b>	<b>2 (3oz) pkgs cream cheese</b>
<b>2 ½ cups flour</b>	<b>¾ teaspoon salt</b>
<b>1 ½ cup chopped pecans</b>	<b>1 cup brown sugar, firmly packed</b>
<b>2 eggs, slightly beaten</b>	<b>1 tablespoons melted butter</b>
<b>½ teaspoon vanilla</b>	<b>½ cup light corn syrup</b>

**Soften 1 cup butter and cream cheese. Blend in half the flour at a time and ½ teaspoon salt; shape pastry into two 2 inch in diameter rolls; wrap and chill over night.**

**Slice pastry into 36 portions; press into 2 inch muffin pans. Line cups, do not make rims.**

**Place half nuts in pastry lined cups.**

**Using a mixer, gradually add sugar to eggs. Add melted butter, remaining ¼ teaspoon salt and vanilla. Mix in corn syrup. Pour into tart shells.**

**Sprinkle with remaining nuts. Bake at 350 degrees for about 20 minutes.**

**Makes 3 dozen.**

## RUSSIAN TEA CAKES

<b>1 cup butter, softened</b>	<b>½ cup powdered sugar</b>
<b>1 teaspoon vanilla</b>	<b>2 ¼ cups flour</b>
<b>¾ cups finely chopped nuts</b>	<b>¼ teaspoon salt</b>
<b>    Powdered Sugar</b>	

**Heat oven to 400 degrees. Mix butter, ½ cup powdered sugar, and vanilla. Stir in flour, nuts and salt until dough holds together; shape into 1 inch balls. Place about 1 inch apart on ungreased cookie sheet. Bake until set but not brown, 10 to 12 minutes.**

**Roll in powdered sugar while warm; cool. Roll in powdered sugar again.**

**Makes about 4 dozen tea cakes.**