



MINI WALNUT TARTLETS

Makes about 4 dozen.

These bite size treats are easy to make and fun to eat. They are light with a flaky pastry and crunchy filling. They also freeze well.

DOUGH

- 8 Tablespoons chilled unsalted butter, cut into small pieces
- 3 ounces chilled cream cheese, cut into small pieces
- 1 cup unbleached all-purpose flour

FILLING

- 1 generous cup walnuts, toasted, coarsely chopped

OTHER INGREDIENTS

- 2 large eggs, at room temperature
- 2 tablespoons unsalted butter, melted
- 1 generous cup dark brown sugar
- 1 teaspoon vanilla extract

TO MAKE THE DOUGH

1. Place the butter, cream cheese and flour in a food processor and pulse until the dough clings

- to the blade.
2. Turn out the dough into a lightly floured surface and knead into a smooth ball. Cut the dough into 4 pieces, roll each piece into a ball, flatten the ball and dust lightly with flour.
 3. Wrap in cling wrap and refrigerate for at least 1 hour.

TO MAKE THE FILLING

1. In a measuring cup (it is easier to pour afterwards) whisk the eggs, sugar, butter and vanilla until smooth, about 2 minutes.

PREPARATION

1. Preheat oven to 350F.
2. You will need 4 mini-muffin pans, each with 12-depressions, 2 inches in diameter.
3. Wait until dough is malleable and work with one piece at a time. On a lightly floured work surface with a floured rolling pin, roll out the dough as thinly as you can. With a 3-inch cookie cutter, cut out circles and place in the UNGREASED muffin pans. Do the same with the rest of the dough.
4. Fill each tartlet with a ½ teaspoon walnuts, then add 1 teaspoon of the egg-sugar mixture.
5. Bake for about 25 minutes, the edges should be light brown.
6. Unmold and cool on a cookie rack.

NOTE

If you prefer you can roll out the dough between 2 floured sheets of cling wrap. Scraps of dough can be used as well.