Pecan Tassies

- 1 cup flour
- 3 oz. cream cheese
- 1 stick butter
- 1 egg
- 2/3 cup chopped pecans
- 1 teaspoon vanilla
- 3/4 cup brown sugar

Mix flour, cream cheese, and butter until well blended. Chill for about 1 hour. Make into small balls (approximately 24) and press into small muffin tins. Combine remaining ingredients for filling, and put into pastry lined tins, filling each about 3/4 full. Bake for 30 minutes at 325 degrees. Can be frozen