



Recipes

MISSIONFOODSERVICE.COM

Holiday Pecan Tarts

Serves 4

Ingredients:

8 Mission® 6" Heat Pressed Flour Tortillas (10400)
1/2 cup Brown Sugar
8 oz. Cream Cheese , softened
1/4 cup Butter , melted
1/4 cup Granulated Sugar
1 stick Unsalted Butter , melted
1 cup + 2 Tbs. Light Brown Sugar
1 cup Light Corn Syrup
2 Tbsp. Vanilla Extract
1/2 tsp. Almond Extract
1 Tbsp. Bourbon
5 Eggs
2 cups Pecans

Directions:

1. Preheat oven to 350° F. Blend together the brown sugar and cream cheese.
2. Spread a thin layer of the cream cheese mixture on 4 of the Mission® flour tortillas. Top each with another flour tortilla creating a "sandwich".
3. Brush both sides of the "sandwich" with melted butter and sprinkle with granulated sugar. Place in four small 4" tartlet pans.
4. In a large mixing bowl, place the melted butter, brown sugar, corn syrup, vanilla, almond extract and bourbon. Beat with an electric mixer until smooth. Add the eggs one at a time, blending thoroughly after each addition. Stir in the pecans.
5. Divide the filling among the 4 tartlet shells. Bake for 30 minutes or until the center of the tarts are set.
6. Serve warm with vanilla ice cream.