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AND HAPPY NEW YEAR

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FOOD AND DRINK

PECAN TASSIES CAN SWEETEN YOUR CHRISTMAS COOKIE TRAY

ADD CHOCOLATE
CHIPS TO MAKE
THESE TASSIES
DIVINE, WRITES
RENATA RICHARDSON



RENATA RICHARDSON
Column



Renata Richardson photo

These are little bites of pecan pie gooey goodness, packed with maple syrup, brown sugar, vanilla and pecans. Top with chocolate chips for an extra treat.

Holidays are a time for treats, and pecan tassies are a little bite of pecan pie gooey goodness!

This classic recipe will be a wonderful addition to your holiday baking. Easy to make, and tassies look so pretty when included with your other baked goodies on a holiday cookie tray.

Adding a touch of chocolate makes these tassies divine!

Wishing you wonderful readers a happy, healthy and joyous holiday season.

Prep time: 20 minutes / Chill time: Two hours or overnight / Bake time: 20 to 25 minutes / Serves: 24 tassies

INGREDIENTS

PASTRY

- 1/2 cup butter – softened
- 6 tbsp plain cream cheese - softened

- 1 cup all-purpose flour

- FILLING**
- 1/4 cup melted butter
 - 1/3 cup brown sugar
 - 1/4 cup maple Syrup
 - 1 egg
 - 2 tsp vanilla
 - 1/8 tsp sea salt
 - 3/4 cup small-chopped pecans

- 2 tbsp chocolate chips – optional

HOW IT'S MADE

PASTRY

- In a medium-sized bowl, beat or whisk the butter and the cream cheese together until smooth.

- Gradually mix in the flour until you have a soft dough.

- Cover and chill the dough for two hours or overnight.

- Store-bought mini shells work if you do not want to make dough.

- Preheat oven to 350°F.
- Remove the chilled dough from the fridge, and let it sit out to soften slightly for 30 minutes.

- Roll chilled dough into 24 balls, and place each into a mini muffin cup.

- Press the dough into the bottom of the cups and up the sides, making sure it's spread evenly.

- Smooth the tops.

FILLING

- In a medium-sized bowl, mix all the filling ingredients together except for pecans and chocolate chips.

- Add the pecans and stir well.

- Optional: Add three to four chocolate chips to half the cups before adding the filling.

- With a teaspoon, fill the pastry cups just shy of the top with the filling mixture.

- If you added chocolate chips to half the tassies, top with a few additional chips, so you know which are chocolate.

- Bake for 20 minutes and check. They should be slightly puffed and set (not jiggly), and the pastry should be golden brown.

- Remove from the oven. Cool and carefully remove the tassies from the pan.

- Store in an airtight container on your counter. Enjoy!

Renata Richardson is a certified culinary nutrition instructor, and honours graduate from the Academy of Culinary Nutrition. The Toronto-based chef is also a recipe developer, tester, cookbook contributor, and published recipe author. Email renata@renatacollective.com for more information.