

Sweet Potato Tassies



Ingredients

Crust:

- 1-1/4 cups **Martha White® All-Purpose Flour**
- 1/2 cup butter or margarine, softened
- 3 ounces cream cheese, softened

Filling:

- 2/3 cup sugar
- 3 tablespoons butter, softened
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup mashed cooked sweet potatoes
- 2 tablespoons milk
- 1/2 teaspoon vanilla

Preparation Directions

1. Heat oven to 325°F. In large bowl, combine flour, 1/2 cup butter and cream cheese; beat until well blended. Shape dough into 24 (1 1/4-inch) balls. Place 1 ball in each of 24 ungreased miniature muffin cups; press in bottom and up sides of each cup.
2. In medium bowl, combine sugar and 3 tablespoons butter; beat until light and fluffy. Add all remaining filling ingredients; beat until well blended. Divide filling evenly into crust-lined cups.
3. Bake at 325°F. for 25 to 30 minutes or until crust is light golden brown. Cool in pans for 10 minutes. Carefully remove cookies from muffin cups; place on wire rack. Cool completely. Store in refrigerator.

Serving size: 24 tarts/cookies