

CARAMEL TASSIES

INGREDIENTS:

1 cup butter, softened
6 ounces cream cheese, softened
2 cups flour

FILLING:

1 package (14 oz.) caramels
1/4 cup plus 3 tablespoons evaporated milk

FROSTING:

2 tablespoons shortening
2 tablespoons butter, softened
1 cup powdered sugar
1 tablespoon evaporated milk

INSTRUCTIONS:

Cream the butter and cream cheese until light and fluffy. Gradually add flour and mix well. Cover and refrigerate for 1 hour or until easy to handle. Roll dough into 1 inch balls. Press into the bottom and up the sides of ungreased mini muffin pan. Prick bottoms with a fork. Bake at 375° F for 15-17 minutes or until golden brown. Cool for 5 minutes before removing from pans to wire racks.

In a large heavy saucepan over low heat, melt the caramels with milk. Remove from the heat. Cool slightly.

Spoon filling into the pastry cups. Cool.

For frosting, beat shortening and butter until smooth. Gradually beat in powdered sugar and milk until fluffy. Pipe onto filling. Store in fridge.

YIELD | 4 DOZEN



RECIPE BY

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