Chocolate Pecan Tartlets

These nutty nibbles make a wonderful bite-sized dessert. Try this recipe for a tasty party treat or a decadent end to a romantic Valentine’s Day dinner date!

**Ingredients:**
- 5 Tbs butter softened, plus 1 Tbs melted
- 4 oz lowfat cream cheese
- 1 cup all-purpose flour
- 1 Tbs powdered sugar
- 1/4 tsp salt, divided
- 3/4 cup light brown sugar
- 1/3 cup mini semisweet chocolate chips
- 1 large egg
- 1 tsp vanilla extract
- 2/3 cup chopped pecans

**Directions:**
1. Heat the oven to 325°F. Beat softened butter and cream cheese until smooth. Add flour, powdered sugar, and 1/8 tsp salt to form dough.
2. Divide the dough into 24 balls and press each into an ungreased mini muffin tin.
3. Mix the brown sugar, chocolate chips, egg, melted butter, vanilla, and the remaining 1/8 tsp salt until combined. Add the chopped pecans and mix well.
4. Fill each tart shell with a level scoop of the brown sugar mixture.
5. Bake 20 minutes or until light golden brown. Remove from the pan when cool enough to handle and allow to cool completely on a cooling rack.

**Serving Size:** 1 tartlet

**Number of Servings:** 24

**Nutrition Information / Amount per serving:**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>115</td>
</tr>
<tr>
<td>Protein</td>
<td>1.5g</td>
</tr>
<tr>
<td>Total fat</td>
<td>7g</td>
</tr>
<tr>
<td>Total Carbohydrates</td>
<td>13g</td>
</tr>
<tr>
<td>Saturated fat</td>
<td>3g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
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<tr>
<td>Cholesterol</td>
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</tr>
<tr>
<td>Sodium</td>
<td>253mg</td>
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</tbody>
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