Nonstick Cooling Rack. Cool completely. Sprinkle with powdered sugar, if desired.

Yield: 24 tarts

Cookie Kisses

1 package (18 ounces) refrigerated chocolate chip cookie dough
36 chocolate candy kisses, unwrapped

Preheat oven to 350°F. Cut cookie dough into 9 slices. Cut each slice into 4 pieces. Lightly spray Deluxe Mini-Muffin Pan with vegetable oil spray. Place one piece of dough in each muffin cup. Dip **Mini-Tart Shaper** in all-purpose flour; press into dough to form a cup. Flour Mini-Tart Shaper after forming each cup to prevent dough from sticking. Place 1 candy piece in each cup. Bake 10-12 minutes. Cool cookie cups in Mini-Muffin Pan 15 minutes. Remove to Nonstick Cooling Rack; cool completely.

Yield: 36 cookies

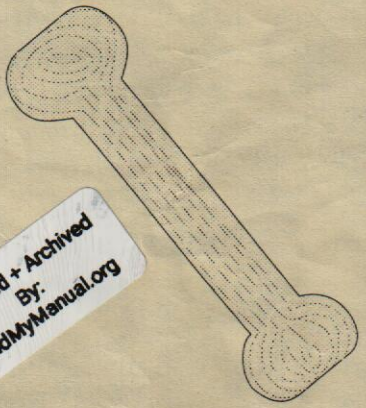
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Made in the U.S.A.

Mini-Tart Shaper



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Recipe and Instruction Book

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Mini-Tart Shaper

USE AND CARE

- Shape dough into 1-inch balls; place in cups of Deluxe Mini-Muffin Pan.
- Dip Mini-Tart Shaper in all-purpose flour; tap off excess flour.
- With even pressure, press Mini-Tart Shaper into dough and rotate to form tart shell.
- Flour Mini-Tart Shaper after forming each tart shell to prevent dough from sticking.
- Wash Mini-Tart Shaper by hand in warm, soapy water. Rinse and towel dry.

RECIPES

Basic Tart Dough

½ cup butter or margarine, softened
1 package (3 ounces) cream cheese, softened
1 cup all-purpose flour

In Classic 2-Qt. Batter Bowl, beat butter and cream cheese until smooth. Add flour; mix until a soft dough forms. Cover; chill at least 1 hour or overnight.

Preheat oven to 450°F. Shape dough into 1-inch balls. Place each ball of dough in cups of ungreased Deluxe Mini-Muffin Pan. Dip **Mini-Tart Shaper** in flour; press into dough to form tart shell. Pierce tart shells with a fork; bake 10-12 minutes or until light golden brown. Carefully remove from Mini-Muffin Pan to Nonstick Cooling Rack. Cool completely. Fill as desired.

Yield: 24 tart shells

Pecan Tassies

Tart Shells

½ cup butter or margarine, softened
1 package (3 ounces) cream cheese, softened
1 cup all-purpose flour

Filling

2 tablespoons butter or margarine, melted
¾ cup packed brown sugar
1 egg
1 teaspoon vanilla
1½ cups chopped pecans

For tart shells, beat butter and cream cheese in Classic 2-Qt. Batter Bowl until smooth. Add flour; mix until a soft dough forms. Cover; chill at least 1 hour or overnight.

Preheat oven to 350°F. Shape dough into 1-inch balls. Place balls of dough into cups of ungreased Deluxe Mini-Muffin Pan. Dip **Mini-Tart Shaper** in flour; press into dough to form tart shell. For filling, combine all ingredients in 1-Qt. Batter Bowl; mix well. Fill tart shells evenly with filling mixture. Bake 20-25 minutes or until light golden brown. Remove from Mini-Muffin Pan to