

Crunchy Pecan Pie Bites







DESSERT

Ingredients

2 tablespoons butter meited
0.8 cup plus dark
3 large eggs lightly beaten
10.5 oz mini-phyllo pastry shells frozen
3 cups pecans chopped
O.1 teaspoon salt
O.8 cup sugar

1 teaspoon vanilla extract

Equipment	
	bowl
	frying pan
	baking sheet
	oven
Di	rections
	Preheat oven to 35
	Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until toasted and fragrant.
	Stir together sugar and corn syrup in a medium bowl. Stir in pecans, eggs, and next 3 ingredients.
	Spoon about 1 heaping teaspoonful pecan mixture into each pastry shell, and place on 2 large baking sheets.
	Bake at 350 for 20 to 22 minutes or until set.
	Remove to wire racks, and let cool completely (about 30 minutes). Store in an airtight container for up to 3 days.
	Mini Pecan Pies: Substitute 1 1/2 (8-oz.) packages frozen tart shells for frozen mini-phyllo pastry shells. Prepare recipe as directed through Step Spoon about 1/4 cup pecan mixture into each tart shell.
	Place tart shells on a large baking sheet. Proceed with recipe as directed in Step 4, increasing bake time to 25 to 30 minutes or until set.
	Garnish with currants, if desired. Makes 1 dozen. Prep: 15 min.,
	Bake: 30 min.
Nutrition Facts	
	PROTEIN 6.66% FAT 52.07% CARBS 41.27%

Properties

Glycemic Index:2.2, Glycemic Load:2.85, Inflammation Score:-1, Nutrition Score:0.95347826733537%

Flavonoids

Cyanidin: 0.35mg, Cyanidin: 0.35mg, Cyanidin: 0.35mg, Cyanidin: 0.35mg Delphinidin: 0.24mg, Delphinidin: 0.24mg, Delphinidin: 0.24mg, Delphinidin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.18mg, Epigallocatechin: 0.18mg, Epigallocatechin: 0.18mg, Epigallocatechin: 0.18mg, Epigallocatechin: 0.18mg, Epigallocatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.08mg, Epigallocatechin:

Nutrients (% of daily need)

Calories: 50.28kcal (2.51%), Fat: 3.14g (4.83%), Saturated Fat: 0.39g (2.46%), Carbohydrates: 5.6g (1.87%), Net Carbohydrates: 5.29g (1.92%), Sugar: 3.62g (4.02%), Cholesterol: 6.18mg (2.06%), Sodium: 17.01mg (0.74%), Alcohol: 0.01g (100%), Alcohol %: 0.14% (100%), Protein: 0.9g (1.81%), Manganese: 0.15mg (7.51%), Copper: 0.04mg (2.09%), Vitamin B1: 0.02mg (1.5%), Fiber: 0.31g (1.26%), Phosphorus: 12.38mg (1.24%), Zinc: 0.17mg (1.13%), Magnesium: 4.35mg (1.09%)