

Pumpkin-Sour Cream Tarts

Pastry:

½ cup	butter, softened
½ cup	cream cheese, softened
1 cup	flour

Mix together and chill. Shape into 1-inch balls and press onto bottom and sides of ungreased mini-muffin cups.

Filling:

Blend together:

1	egg
½ cup	pureed pumpkin
⅓ cup	sugar
¼ cup	sour cream
1 Tbsp.	milk

Cinnamon, ginger, allspice, cloves and nutmeg in whatever combination to make up ½ tsp.

Fill tart cups with pumpkin mixture and bake in 325°F oven for about 30 min. Cool slightly in pan and remove to cool thoroughly. Makes 24.