

Lyde`s Tiny Cocktail Meat Pies

Betty Bone - Paoli, PA

Treasure Classics - National LP Gas Association - 1985

Yield: 12 to 16 servings

*1 package (8 ounce) cream
cheese*

1 stick margarine

1 cup flour

dash cayenne

deviled ham (to taste)

Preparation Time: 15 minutes

Bake Time: 15 minutes

Preheat the oven to 400 degrees.

In a bowl, blend the cream cheese, margarine, flour and cayenne. Mix well into dough.

Roll the dough out in a thin layer. Cut the dough with a small cheese glass.

Fill the rounds with deviled ham. Fold the sides over and seal around the edges with a fork.

Bake at 400 degrees for 10 to 15 minutes.

Per Serving (excluding unknown items): 2077 Calories; 173g Fat (74.4% calories from fat); 31g Protein; 103g Carbohydrate; 4g Dietary Fiber; 255mg Cholesterol; 1754mg Sodium. Exchanges: 6 1/2 Grain(Starch); 2 1/2 Lean Meat; 33 Fat.