

## **Chocolate Mini Chess Tarts**

Southern Living Test Kitchen

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**Preparation Time: 30 minutes**

**Start to Finish Time: 1 hour 50 minutes**

**1 package (8 ounce) cream cheese, softened**  
**1 cup butter, softened**  
**2 1/2 cups all-purpose flour**  
**2 squares (1-ounce) unsweetened baking chocolate, chopped**  
**4 large eggs**  
**1 cup sugar**  
**1/2 cup buttermilk**  
**1/3 cup butter, melted**  
**2 teaspoons vanilla extract**  
**shaved chocolate (for garnish)**  
**chopped toasted pecans (for garnish)**

Beat the cream cheese and butter at medium speed with an electric mixer until creamy.

Gradually add the flour to the butter mixture, beating at low speed until blended.

Shape the mixture into 48 balls and place on a baking sheet. Cover and chill for 30 minutes.

Preheat the oven to 350 degrees.

Place one dough ball into each cup of two lightly greased 24-cup miniature muffin pans. Shape each ball into a pastry shell.

Place the baking chocolate in a microwave-safe bowl. Microwave on HIGH for 1 to 1-1/2 minutes or until melted and smooth, stirring at 30-second intervals.

Whisk together the eggs, chocolate, sugar, buttermilk, 1/3 cup butter and vanilla extract. Pour into the pastry shells.

Bake for 18 to 22 minutes or until the filling is set. Cool in the pans on wire racks for 10 minutes. Remove from the pans to wire racks. Cool completely (about 20 minutes).

Garnish with shaved chocolate or chopped toasted pecans.

Yield: 48 tarts

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Per Serving (excluding unknown items): 5551 Calories; 381g Fat (60.6% calories from fat); 87g Protein; 471g Carbohydrate; 17g Dietary Fiber; 1767mg Cholesterol; 3602mg Sodium. Exchanges: 16 1/2 Grain(Starch); 6 Lean Meat; 1/2 Non-Fat Milk; 71 1/2 Fat; 13 1/2 Other Carbohydrates.