

Gold Cups

Grandma Fix

1 cup butter or margarine
8 ounces cream cheese (room temperature)
2 cups sifted flour
1/2 teaspoon salt
3 eggs
2 1/4 cups brown sugar
3 tablespoons melted butter
dash of salt
2 cups coarsley chopped nuts
1/2 teaspoon vanilla

Blend butter and cream cheese until there are no streaks. Add flour and salt. Shape into 2 balls and refrigerate overnight. In a medium bowl, mix the filling (eggs, brown sugar, butter, salt, nuts and vanilla). Lightly grease mini muffin pans and line with dough mixture. Scantly (about 1 teaspoon) fill with filling. Bake at 375 degrees for 15 - 20 minutes. Invert pan and they will pop out.