

Pastel De Navidad

Ingredients

frozen or home-made pie pastry dough sufficient for 1 pie shell

5 large eggs

2/3 cup [granulated sugar](#)

5 tablespoons butter, melted

pinch of [salt](#)

1 teaspoon [vanilla extract](#)

1 cup [chopped walnuts](#)

2/3 cup [raisins](#)

Directions

Preheat oven to 375 F. Roll pastry thin and cut into 12 4-inch circles. Fit each round into muffin cup and press in gently. Beat eggs until they are light; add sugar and mix well. Add butter, salt, and vanilla; mix well. Combine walnuts and raisins and fill each cup 1/2 full. Add egg mixture to fill each cup three-quarters. Bake filled cups 20-25 minutes.