



Butter Tarts

Traditional Canadian Recipe



INGREDIENTS

Nutrition

- pie pastry (enough to fill 16 muffin cups, your own or from a mix)
- 1/2 cup raisins/Walnuts/Pecans/Choc Chips (whichever you prefer)
- 1/4 cup soft butter
- 1/4 cup packed brown sugar
- 1 pinch salt
- 1/2 cup honey/syrup
- 1 egg, lightly beaten
- 1/2 teaspoon vanilla

DIRECTIONS

- Prepare muffin pans by rolling out pie dough and cutting 4-inch (approx) circles; fit dough circles into muffin cups; set aside in fridge until ready to fill.
- In a small bowl, place raisins (if using) and cover with hot tap water; let stand on the counter for 30 minutes.
- In a large bowl, using a wooden spoon, mix together the soft butter, brown sugar, salt and honey/syrup; stir well until sugar is dissolved and butter is creamed.
- Add egg and vanilla and mix well.
- Drain raisins/nuts/choc chips.
- Retrieve tart shells and divide filling of choice equally into all shells; then divide butter mixture into all tarts.
- Bake at 400F for 15-20 minutes; filling will be lightly browned but still bubbling.
- Canadians fall into two camps about butter tarts and are quite loyal to their favourite type: runny or firm.
- I like runny-- the type that dribbles when you bite into one; if you like firm, bake them for the full 20 minutes, even adding another minute or two if you wish.
- Let cooked butter tarts cool in pans for 10 minutes after removing from oven; then remove and place on racks until completely cool.