

CLASSIC CANADIAN BUTTER TARTS

PREP TIME: 45 minutes
COOK TIME: 15 minutes
TOTAL TIME: 1 hour

YIELD: 12 LARGE TARTS

Ingredients:

For the Pastry

- 2 ¼ cups flour, pastry flour is best to use but all-purpose will do
- 1 tbsp brown sugar
- 1/2 tsp salt
- 1/2 cup shortening, very cold and cut in cubes
- 1/2 cup butter, very cold and cut in cubes
- 6 tbsp ice water, approximately enough to bring the dough together

For the Filling

- 1/2 cup lightly packed brown sugar
- 1/2 cup corn syrup
- 1/4 cup butter, melted
- 1 egg
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1/2 cup raisins, substituting pecans, walnuts or chocolate chips also make good variations



INSTRUCTIONS

PASTRY

- Pulse the cold butter and shortening into the flour, sugar and salt using a food processor until the shortening or butter is reduced to pea sized pieces.
- Sprinkle the water over the surface and toss with a fork until the water is just incorporated into the dough. Do not over work the dough; handle it only enough so that the dough stays together.
- Form the dough into two rounds about an inch thick.
- Wrap in plastic wrap and let rest in the fridge for about a half hour.
- Roll out on lightly floured surface. Cut into rounds with 4 inch cutter. Fit into muffin cups. Chill in the fridge or freezer while you prepare the filling. Cold pastry heading into a hot oven will always be flakier.

FILLING

- Combine all filling ingredients except raisins; mix well.
- Sprinkle raisins in a single layer in the bottom of the pastry lined muffin cups.
- Fill 2/3 full with syrup mixture.
- Bake on bottom shelf of oven at 425 degrees F for 12 to 15 minutes.
- Cool completely on a wire rack and remove tarts from pans.

