Butter tarts

* Portion size12 tarts

**Ingredients**

* 1-1/2 cups (375 mL) all-purpose flour
* 1/4 tsp (1 mL) salt
* 1/4 cup (60 mL) cold butter, cubed
* 1/4 cup (60 mL) lard or butter, cubed
* 1 egg yolk
* 1 tsp (5 mL) vinegar
* Ice water

**Filling**

* 1/2 cup (125 mL) packed brown sugar
* 1/2 cup (125 mL) corn syrup
* 1 egg
* 2 tbsp (30 mL) butter, softened
* 1 tsp (5 mL) vanilla
* 1 tsp (5 mL) vinegar
* 1 pinch salt
* 1/4 cup (60 mL) currants or raisins or chopped pecans or shredded coconut

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To change the number of servings, enter the number, then press "calculate".Serving CalculatorCalculate[or reset](javascript:restore_original_units())

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**Preparation**

In large bowl, whisk flour with salt. With pastry blender or 2 knives, cut in butter and lard until mixture resembles coarse crumbs with a few larger pieces.   
  
In liquid measure, whisk egg yolk with vinegar; add enough ice water to make 1/3 cup (75 mL). Sprinkle over flour mixture, stirring briskly with fork until pastry holds together. Press into disc; wrap in plastic wrap and refrigerate until chilled, about 1 hour. *Make-ahead: Refrigerate for up to 3 days.* **Filling:**In bowl, whisk together brown sugar, corn syrup, egg, butter, vanilla, vinegar and salt until blended; set aside.   
  
On lightly floured surface, roll out pastry to 1/8-inch (3 mm) thickness. Using 4-inch (10 cm) round cookie cutter (or empty 28 oz/796 mL can), cut out 12 circles, rerolling scraps once if necessary. Fit into 2-3/4- x 1-1/4-inch (7 x 3 cm) muffin cups. Divide currants among shells. Spoon in filling until three-quarters full.   
  
Bake in bottom third of 450 F (230 C) oven until filling is puffed and bubbly and pastry is golden, about 12 minutes. Let stand on rack for 1 minute. Run metal spatula around tarts to loosen; carefully slide spatula under tarts and transfer to rack to let cool.

**Additional information**: **Chocolate Gooey Butter Tarts**  
Drizzle cooled tarts with 2 oz (60 g) melted semisweet or whilte chocolate.   
 **Not-So-Gooey Butter Tarts**  
Increase brown sugar to 3/4 cup (175 mL); decrease corn syrup to 1/4 cup