

Butter tarts

- Portion size 12 tarts

Ingredients

- 1-1/2 cups (375 mL) all-purpose flour
- 1/4 tsp (1 mL) salt
- 1/2 cup margarine
- 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

To change the number of servings, enter the number, then press "calculate".

Serving Calculator [Calculate](#) or [reset](#)

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 Goopy Butter Tarts

Drizzle cooled tarts with 2 oz (60 g) melted semisweet or white chocolate.

Not-So-Goopy Butter Tarts

Increase brown sugar to 3/4 cup (175 mL); decrease corn syrup to 1/4 cup