

Butter Tarts

Butter tarts are my favourite of the favourites and this version, my Aunt Marj developed, with a firmer custard filling is just the way I like them. We adapted this recipe for tarts at the bakery and sold hundreds on a holiday week-end. Whenever we go on a road trip or picnic I think, "Butter Tarts".

GF Pastry for 30 tart shells	
2	cups brown sugar, packed
1/2	tsp salt
1/2	cup melted butter*
1/2	cup corn syrup
3 - 4	eggs, depending on their size, I usually use 4
raisins, walnuts or coconut to taste	

- ☞ Mix brown sugar, salt, melted butter and corn syrup.
- ☞ Whisk eggs then stir into brown sugar mixture being careful not to beat. If you get too much air in the mixture some of the tarts may seem hollow when baked.
- ☞ Place raisins, nuts, coconut or a mixture of these in the tart shells then cover with butter tart filling to 3/4 full with a 7/8 oz scoop if you have one.
- ☞ Bake at 400°F for the first 10 minutes then reduce heat to 350°F and continue baking for another 15 - 20 minutes or until filling is set.
- ☞ If you like your tarts runny you may take them out a little early or reduce the number of eggs to 3.

Makes 27 - 30 large tarts

*I would not substitute margarine here.

Anne's Favourites



USE A 48 OUNCE JUICE CAN AS A TART CUTTER

When I bought the bakery from Elden Grist he used an empty apple juice can as a tart cutter. Now I would never use anything else. It is the perfect size to fill a muffin pan and is so easy to handle. Cut a vent in the unopened end so it lets air in and the pastry does not stick.



FILL WITH A 7/8 OUNCE SCOOP

I also found that the 7/8 ounce (#40 disher) scoop I use for cookies is exactly the right amount of filling for a tart shell of this size and so much neater than a spoon for portioning.