THE J.M. SMUCKER Co

Butter Tarts

Prep Time	Cook Time	Serves	Difficulty
25 mins	25 mins	16	N/A

Ingredients

- **Pastry:**
- 1 1/2 cups (375 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) all vegetable shortening, well-chilled
- 3-6 tbsp (45-90 mL) ice cold water
- **Filling:**
- 2 eggs
- 1/2 cup (125 mL) packed brown sugar
- 1/4 cup (50 mL) butter, melted
- 1 cup (250 mL) corn syrup
- 1 tsp (5 mL) vanilla extract
- 1/2 tsp (2 mL) salt
- 1/3 cup (75 mL) raisins
- 1/3 cup (75 mL) chopped walnuts

Directions

Step 2:

Mix flour and salt in a large mixing bowl.

Step 3:

Cut chilled shortening into 1/2" (1 cm) cubes. Work in shortening cubes into flour mixture, using a pastry blender or two knives, in an up and down chopping motion, until mixture resembles coarse crumbs with some small pea-sized pieces remaining.

Step 4:

Sprinkle half the maximum recommended amount of ice cold water over the flour mixture. Using a fork, stir and draw flour from the bottom of bowl to the top, distributing moisture evenly into flour. Press chunks down to bottom of bowl with fork. Add more water by the tablespoonful (15 mL), until dough is moist enough to hold together when pressed together.

Step 5:

Bring dough together. Flatten ball into 1/2-inch (1 cm) thick round disk.

Step 6:

Wrap dough in plastic wrap. Chill for 30 minutes or up to 2 days for ease in rolling.

Step 7:

Preheat oven to 375°F (190°C). Grease muffin pans.

Step 8:

Roll dough from centre outward with steady pressure on a lightly floured work surface (or between two sheets of wax or parchment paper) until it is 1/4" (.6 cm) thick. Using a round cookie cutter, cut out 16 2 1/2" (6.4 cm) rounds and line 16 muffin cups with dough.

Step 10:

Whisk together eggs and brown sugar in a medium mixing bowl. Add corn syrup, melted butter, vanilla and salt. Stir to combine.

Step 11:

Mix raisins and walnuts in a small bowl.

Step 12:

Divide the raisin/walnut mixture between the tart shells. Fill each tart with approximately 1/4 cup (50 mL) filling.

Step 13:

Bake in preheated oven for 20 to25 minutes or until set.

Step 14:

Cool pan on wire cooling rack. Carefully remove from pan when cooled.

Images

