



THE J.M. SMUCKER Co

Baby Butter Tarts with Apple

Prep Time Cook Time Serves Difficulty

1 hr 20 mins 24 N/A

Ingredients

- **Pastry:**
- 2 2/3 cups (650 mL) Robin Hood® Best for Cake & Pastry Flour

Robin Hood® Best for Cake & Pastry Flour

- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) All Vegetable Shortening, cold, cubed
- 1/4 - 1/2 cup (50-125 mL) ice cold water

- **Filling:**

- 1/2 cup (125 mL) brown sugar
- 1/2 cup (125 mL) butter, melted
- 1 tsp (5 mL) vanilla extract
- 2 eggs
- 2 tbsp (30 mL) Carnation® Evaporated Milk, Regular, 2%, or Fat Free

Evaporated Milk

- 1 cup (250 mL) diced apple

Directions

Step 2:

Preheat oven to 400°F (200°C).

Step 3:

Combine flour, salt, and shortening in bowl of food processor. Pulse a few times until mixture resembles pea sized crumbs. Add ice water a few tablespoons at a time and pulse until mixture forms a loose ball. Remove to a lightly floured surface, form into a disc and wrap in plastic wrap. Chill 30 minutes.

Step 4:

Roll dough on well- floured surface to 1/4" (0.25cm) thick. Cut into 24 rounds with a 3" (7.5cm) cookie cutter or jar lid. Fit into 24 mini muffin tins.

Step 6:

Combine first 5 ingredients in medium bowl. Pour filling into tart shells. Top with diced apple.

Step 7:

Bake 15-20 minutes or until crust is golden brown. Cool, remove from pans.

Images

