THE J.M. SMUCKER Co

Butter Tarts

Prep Time	Cook Time	Serves	Difficulty
N/A	20 mins	12	N/A

Ingredients

- **Pastry:**
- 2 1/2 cups (625 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1 tsp (5 mL) salt
- 1 cup (250 mL) butter, cold
- 1/2 cup (125 mL) water, cold
- **Filling:**
- 2 eggs
- 1 cup (250 mL) brown sugar
- 1/2 tsp (2 mL) salt
- 1 tbsp (15 mL) cider vinegar
- 1/2 cup (125 mL) maple syrup
- 1/3 cup (75 mL) butter, melted
- 3/4 cup (175 mL) walnut, chopped
- 1/2 cup (125 mL) currants
- 1/2 cup (125 mL) raisins

Directions

Step 2:

Combine the dry ingredients in a large mixing bowl. Add the butter and rub into the flour until mixture resembles coarse meal. Drizzle in enough water until the dough begins to hold together. Turn the dough out onto a floured surface and shape into a disc (do not overwork the dough). Wrap in plastic wrap and refrigerate for 30 minutes.

Step 3:

Roll out dough to 1/8" (.03 cm) thickness. Cut out 3-inch (7.5 cm) rounds and line 12 muffin cups with dough. Chill.

Step 5:

Whisk together eggs and brown sugar. Add the salt, vinegar, maple syrup and melted butter; combine well. In small bowl mix together walnuts, currants and raisins.

Step 6:

Divide the walnut-fruit mixture between the tart shells. Fill each tart with approximately 1/4 cup (50 mL) filling. Bake in a preheated 350ºF (180ºC) oven for 20-25 minutes or until set.

Images

