

Canadian Butter Tarts

Use a muffin tin or tart pan. Greasing it (even a non-stick) helps with removal and also helps brown the crust. I use a 3 1/2-inch biscuit cutter and when you re-roll the dough for the last circle or two, try to cut it a little bigger since it will pull back in size.

Prep Time: 20 minutes

Cook Time: 15 minutes

Total Time: 35 minutes

Makes: 12 tarts



Ingredients:

Crust:

- 1 1/2 cups all-purpose flour
- 1/4 teaspoon salt
- 1/3 cup milk (I use 1% or 2% low fat milk)
- 5 Tablespoons vegetable oil

Filling:

- 1/4 cup butter, melted & cooled
- 3/4 cup brown sugar
- 1/4 cup corn syrup
- 2 eggs
- 1 teaspoon vanilla
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Instructions:

Crust:

1. Preheat oven to 375° F.
2. Grease a 12-cup tart or muffin pan with butter.
3. Combine flour, salt, milk, and oil in a bowl and stir with a fork until it forms a ball.
4. Shape it by hand into a smooth ball and roll between 2 sheets of floured wax paper to 1/8-inch thickness (about a 10 x 14-inch oval).
5. Cut out as many 3 1/2-inch circles as you can (I get 10 or 11). Re-roll the dough for remaining circles.
6. Place a circle in the bottom of each muffin/tart cup.

Filling:

7. Stir together the filling ingredients in a bowl.

8. Spoon filling into dough cups.
9. Bake for 15 minutes until golden and bubbly.
10. Let cool for 5 minutes and remove tarts from pan.

Note: Corn syrup is not the same as high fructose corn syrup.