Butter tarts

* Portion size12 tarts

**Ingredients**

* 1-1/2 cups (375 mL) all-purpose flour
* 1/4 tsp (1 mL) salt
* 1/4 cup (60 mL) cold butter, cubed
* 1/4 cup (60 mL) lard or butter, cubed
* 1 egg yolk
* 1 tsp (5 mL) vinegar
* Ice water

**Filling**

* 1/2 cup (125 mL) packed brown sugar
* 1/2 cup (125 mL) corn syrup
* 1 egg
* 2 tbsp (30 mL) butter, softened
* 1 tsp (5 mL) vanilla
* 1 tsp (5 mL) vinegar
* 1 pinch salt
* 1/4 cup (60 mL) currants or raisins or chopped pecans or shredded coconut

Top of Form

To change the number of servings, enter the number, then press "calculate".Serving CalculatorCalculateor reset

Bottom of Form

**Preparation**

In large bowl, whisk flour with salt. With pastry blender or 2 knives, cut in butter and lard until mixture resembles coarse crumbs with a few larger pieces.

In liquid measure, whisk egg yolk with vinegar; add enough ice water to make 1/3 cup (75 mL). Sprinkle over flour mixture, stirring briskly with fork until pastry holds together. Press into disc; wrap in plastic wrap and refrigerate until chilled, about 1 hour. *Make-ahead: Refrigerate for up to 3 days.* **Filling:**In bowl, whisk together brown sugar, corn syrup, egg, butter, vanilla, vinegar and salt until blended; set aside.

On lightly floured surface, roll out pastry to 1/8-inch (3 mm) thickness. Using 4-inch (10 cm) round cookie cutter (or empty 28 oz/796 mL can), cut out 12 circles, rerolling scraps once if necessary. Fit into 2-3/4- x 1-1/4-inch (7 x 3 cm) muffin cups. Divide currants among shells. Spoon in filling until three-quarters full.

Bake in bottom third of 450 F (230 C) oven until filling is puffed and bubbly and pastry is golden, about 12 minutes. Let stand on rack for 1 minute. Run metal spatula around tarts to loosen; carefully slide spatula under tarts and transfer to rack to let cool.

**Additional information**: **Chocolate Gooey Butter Tarts**
Drizzle cooled tarts with 2 oz (60 g) melted semisweet or whilte chocolate.
 **Not-So-Gooey Butter Tarts**
Increase brown sugar to 3/4 cup (175 mL); decrease corn syrup to 1/4 cup