



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Butter Tarts

Ingredients

- 1 1/3 cups (325 ml) all-purpose flour
- 1/4 tsp (1.25 ml) salt
- 1/2 cup and 2 Tbsp. (155 ml) salted butter, divided
- 3 Tbsp. (45 ml) ice water
- 1/2 cup (125 ml) maple syrup
- 1/4 cup (60 ml) firmly packed light brown sugar
- 1 egg
- 1 tsp (5 ml) vanilla
- 1/2 cup (125 ml) raisins (optional)

Preparation

Preheat oven to 375°F (190°C). Grease 10 muffin cups and set aside. In a medium bowl, combine flour and salt. Cut in 1/2 cup of salted butter until large crumbles begin to form. Add enough water to form dough, while stirring with a fork. Shape the dough into a ball, cover with plastic wrap, and place it in the refrigerator for a minimum of 30 minutes. Whisk maple syrup, brown sugar, egg, remaining butter, and vanilla. Roll dough out on a lightly floured surface until about 0.5 cm thick. Cut out ten 4 inch/10 cm circles, using a floured cutter or glass. Press circles into prepared muffin pan. Fill cups evenly with raisins and sugar mixture. Bake until dark golden, approximately 22 minutes, and let stand for 2 minutes before removing the tarts and placing them on a wire rack.

Let cool before serving.

Enjoy!