

Easy Canadian Butter Tarts

Ingredients:

- 12 frozen tart shells
- 1/2 cup packed brown sugar
- 1/2 cup corn syrup
- 1 egg
- 2 tablespoon butter, softened
- 1 teaspoon vanilla
- 1 teaspoon vinegar
- 1 pinch salt
- 1/4 cup raisins or chopped pecans



Directions

1. Preheat oven to 230 degrees C (450 degrees F).
2. In bowl, vigorously whisk together brown sugar, corn syrup, egg, butter, vanilla, vinegar and salt. Set aside.
3. Divide raisins or pecans among pastry shells.
4. Spoon in filling until three-quarters full.
5. Bake in bottom third of oven for about 12 minutes or until filling is puffed and bubbly and pastry is golden. Let stand on rack for 1 minute.
6. Run metal spatula around tarts to loosen. Carefully slide spatula under tarts and transfer to rack to let cool.

Tip: The center of these butter tarts is runny so it's best to refrigerate them once they cool.

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.