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by ewfood

Best Butter Tarts



Ingredients

Portion size

12 tarts

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

Preparation

1 Preparation

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3 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.

4 In liquid measure, whisk egg yolk with vinegar

5 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

6 wrap in plastic wrap and refrigerate until chilled, about 1 hour. Make-ahead: Refrigerate for up to 3 days.

7 Filling:

- 8 In bowl, whisk together brown sugar, corn syrup, egg, butter, vanilla, vinegar and salt until blended
- 9 set aside.
- 10 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.
- 11 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
- 12 carefully slide spatula under tarts and transfer to rack to let cool.
- 13 Additional information:
- 14 Chocolate Gooey Butter Tarts
- 15 Drizzle cooled tarts with 2 oz (60 g) melted semisweet or white chocolate.
- 16 Not-So-Gooey Butter Tarts
- 17 Increase brown sugar to 3/4 cup (175 mL)
- 18 decrease corn syrup to 1/4 cup (50 mL).

Cooks Note
