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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 yolk1 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

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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 whilte 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