



## Stretewise - The Village Magazine - Recipes

### Butter Tarts

#### The filling:

- 1/2 cup (125 ml) currants
- 1/4 cup (60 ml) butter, softened
- 1/2 cup (125 ml) packed brown Sugar
- 2 large eggs, at room temperature
- 1 cup (250 ml) amber or dark maple syrup
- 1 tsp (5 ml) each fresh lemon and vanilla
- a pinch of salt

#### The pastry:

- 5 ozs of self raising flour
  - 5 ozs of plain flour
  - 6 ozs lard
  - 1 beaten egg plus a small quantity of iced water
- Use a muffin tray to bake in.

#### Method:

Sit the currants in a sieve over simmering water to steam for 5 minutes. (Modern method - place currants in a bowl with a splash of water cover and microwave for two bursts of 30 seconds, stirring in between). Meanwhile, in a medium bowl, beat together the butter and brown sugar until smooth. Whisk in the eggs, syrup, lemon juice, vanilla and salt; set aside. Roll out the pastry, on a lightly floured surface to approx 1/8 inch (3 mm). Using an appropriate sized cutter for your trays cut out rounds and fit neatly pressing down at the bottom edges. Into each tart shell sprinkle a small spoonful of currants; fill the shells two-thirds full with filling. (Do not over fill the pastry is particularly fragile). Bake the tarts in the bottom third of a 375F (190C) oven until the pastry is golden and the filling puffed and bubbling, 15 to 20 minutes. Let cool on a rack for 1 minute. Using the rounded blade of a table knife, ease the tarts out of the muffin trays and let them cool on the rack. When cool serve each in a paper case.

