



# Time for a taste-off

The Kawarthas Northumberland Butter Tart Tour began with a few stops back in 2011 and has expanded to more than 50 locations. The tour partners range from local bakeries, cafes and restaurants to resorts and inns across the region of Northumberland County, Peterborough County, the City of Peterborough and Kawartha Lakes.

Plan a day trip or spend a couple of days in the area this summer. Ontario's Best Butter Tart Festival in June is a chance for bakers to win bragging rights and the annual Butter Tart Tour Taste-Off is an annual culinary event in downtown Port Hope slated for Sunday, Sept. 22. Throughout the year, visitors to the area can sample winning taste-off entries like the maple pecan version at Kawartha Shortbread in Fenelon Falls that won in the "best 100 Mile Butter Tart" category. Basic butter tart honours went to Doo Doo's Bakery in Baillieboro, Betty's Pies & Tarts located between Port Hope and Cobourg and Baked4U in Peterborough.

For more information go to [buttertarttour.ca](http://buttertarttour.ca).

## Butter Tarts

*Makes 1 dozen. Time: 45 minutes, plus chilling and cooling*

**For the pastry:**

- 1½ cups all-purpose flour, more for dusting
- Pinch of fine sea salt
- ½ cup cold unsalted butter or lard, cubed
- ¼ cup ice water
- 1 large egg yolk
- 1 teaspoon white vinegar

**For the filling:**

- ¼ cup raisins (optional)
- 1 cup packed brown sugar, light or dark (see note)
- ½ tsp fine sea salt
- ¼ cup unsalted butter, softened
- 1 tsp vanilla extract
- 1 large egg

- 1: Make the pastry: In a large mixing bowl, combine flour and salt. Using a pastry blender or your fingertips, rub butter or lard into flour until mixture is in pea-size pieces.
- 2: In a small bowl, mix water, egg yolk and vinegar until well combined. Add liquid to the flour mixture, using a fork to combine. Add 1 tablespoon more water if it looks dry.
- 3: Knead dough several times by hand to bring it together and shape into a flat square. Wrap with plastic and refrigerate for at least 30 minutes.
- 4: Once chilled, roll out the dough into a 16-inch-by-12-inch rectangle about 1/8- to 1/4-inch thick. Flour the work surface and rolling pin as you work with the dough.
- 5: Use a circular 4-inch cookie cutter (or a clean 28-ounce can) to cut 12 pieces. Reroll dough if needed to cut more circles, but try to cut as many pieces on the first pass. With your fingertips, press each circle into the cup of a standard muffin tin, so that the edge of the dough is flush with the pan. Refrigerate while you make the filling.
- 6: In a bowl, cover raisins with hot tap water to plump. Heat oven to 425 degrees F.
- 7: Make the filling: In a bowl, mix brown sugar and salt, and then beat the butter into the sugar by hand until smooth. Add vanilla and egg and mix until combined. Do not use an electric mixer; it will add too much air to the filling.
- 8: Drain the raisins and place seven or eight raisins in each chilled tart shell.
- 9: Divide the filling evenly among the tart shells, filling each one about halfway. Place muffin tin on a baking sheet. Bake 13 to 15 minutes for a runnier tart and 17 to 19 minutes for a firmer one.
- 10: A few minutes after removing the tarts from the oven, run a knife or offset spatula around the edge of each tart to loosen. Let cool completely in the tin. To remove, run a butter knife or offset spatula around and under each tart to pop it out of the tin.

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