

What's Cookin' Butter Tarts

Ingredients (pastry)

- 2 cups cake and pastry flour
- 1/4 tsp salt
- 1 cup shortening
- 2-3 tbsp cold water

Method (pastry)

Add salt to flour and blend in shortening with a pastry blender or 2 knives. Even blend in with your hands, using a gentle touch. Sprinkle in water slowly and mix only until pastry comes together. You can add another dash of water if necessary. The pastry should not be sticky at all. Do not overwork the pastry. This seems to be a common problem with pastry makers. This causes the pastry to become tough and shrink.

Roll the pastry out on a lightly floured counter. Cut the tarts with a drinking glass if you don't have a tart cutter. Place the pastry shells gently in greased tart tins.

Ingredients (filling)

- 1/2 cup raisins
- 1/4 cup butter



- 1/2 cup brown sugar
- 1/4 tsp salt
- 1/2 cup corn syrup
- 1 egg, slightly beaten
- 1/2 tsp vanilla
- 1/2 tsp lemon juice

Method (filling)

Preheat oven to 375 F degrees. Pour boiling water over the raisins and let them soak for a few minutes to soften them. Meanwhile, cream together the butter and sugar. Add the rest of the ingredients. Mix well. Fold in the drained raisins. Fill the pastry shells two thirds of the way full. Bake for about 15-18 minutes.

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