

# Butter Tarts - [www.annesfavourites.ca](http://www.annesfavourites.ca)

Butter tarts are my favourite of the favourites and this version my Aunt Marj developed, with a firmer custard filling, is just the way I like them. We adapted this recipe for tarts at Armstrong's Bakery and sold hundreds on a holiday week-end. With this recipe you can bake like a pro!

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Pastry for 30 tart shells

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**2 cups brown sugar, packed**

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**1/2 tsp salt**

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**1/2 cup melted butter\***

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**1/2 cup corn syrup**

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**3 - 4 eggs, depending on their size, I usually use 4**

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**raisins, chopped walnuts or coconut to taste**

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- ☞ Mix brown sugar, salt, melted butter and corn syrup.
- ☞ Whisk eggs then stir into brown sugar mixture being careful not to beat. If you get too much air in the mixture some of the tarts may seem hollow when baked.
- ☞ Place raisins, nuts, coconut or a mixture of these in the tart shells then cover with butter tart filling to 3/4 full with a 7/8 oz scoop if you have one.
- ☞ Bake at 400°F for the first 10 minutes then reduce heat to 350°F and continue baking for another 15 - 20 minutes or until filling is set and shells will turn in the pan when lightly pushed.

Makes 27 - 30 large tarts

\*I would not substitute margarine here.

Anne's Favourites

## USE A 48 OUNCE JUICE CAN AS A TART CUTTER

When I bought the bakery from Elden Grist he used an empty apple juice can as a tart cutter. Now I would never use anything else. It is the perfect size to fill a muffin pan and is so easy to handle. Cut a vent in the unopened end so it lets air in and the pastry does not stick.

## FILL WITH A 7/8 OUNCE SCOOP

I also found that the 7/8 ounce (#40 disher) scoop I use for cookies is exactly the right amount of filling for a tart shell of this size and so much neater than a spoon for portioning.

# Best Pastry - [www.annesfavourites.ca](http://www.annesfavourites.ca)

We made thousands of batches of pastry at Armstrong's bakery and all of it by hand using this recipe. By using shortening, lard and butter we have taken the best characteristics of each to make the ultimate crust. The lard makes the crust tender, the shortening gives more flakiness and the butter lends its wonderful flavour.

		Double
<b>3/4</b>	<b>cup pastry flour</b>	<b>1 1/2</b>
<b>2</b>	<b>cups all purpose flour</b>	<b>4</b>
<b>3/4</b>	<b>tsp salt</b>	<b>1 1/2</b>
<b>1/2</b>	<b>cup lard, 1/4 lb</b>	<b>1</b>
<b>1/2</b>	<b>cup non-hydrogenated shortening, 1/4 lb</b>	<b>1</b>
<b>1/8</b>	<b>cup butter or margarine</b>	<b>1/4</b>
<b>1</b>	<b>egg</b>	<b>2</b>
<b>1/4</b>	<b>cup water</b>	<b>1/2</b>
<b>1</b>	<b>Tbsp cider vinegar</b>	<b>2</b>

- ☞ Mix both flours, salt, lard, shortening and butter with a pastry blender or your clean hands until the lumps are the size of peas.
- ☞ Whisk together egg, water and vinegar and pour over dry mixture.
- ☞ Blend in with a fork until all the flour is moistened and dough is forming.
- ☞ I often use my hands to finish gathering the dough together but am careful not to over mix. This dough is very moist so you should not need to add more liquid. If it is dry, check your ingredient list and be sure you remembered everything then add a little water if needed. The size of the eggs will vary.
- ☞ Make into required number of balls and flatten into discs. Dough may be refrigerated or frozen at this point.
- ☞ To make an unbaked pie shell roll dough on a floured surface (be generous with the flour) into a circle larger than the pie plate.
- ☞ Carefully lift dough, folding in half as necessary, and place it in the pie plate, easing it gently to avoid ripping or stretching the pastry.

Makes 2 - 10 inch or 3 - 8 inch pie shells or 22 tart shells

Make a large batch of pastry and freeze discs of dough in the appropriate quantity for a 9 inch pie shell. Pastry dough deteriorates if left more than a day or two in the refrigerator so I freeze it. If you have lots of freezer space and extra pie plates you can roll out the pie shell and freeze it that way too.