

Butter Tarts

Makes 12-16 tarts

Ingredients:

Pastry Dough:

2 ¼ cups Cake and pastry flour
2 tbsp Sugar
½ tsp Salt
1 cup Cold unsalted butter (cut into pieces)
6 tbsp Cold water
1 tbsp Lemon juice or vinegar

Butter Tart Filling:

½ cup Unsalted butter
1 cup Dark brown sugar (packed)
2 Eggs
½ cup Maple syrup
1 tbsp Lemon juice
1 tsp Vanilla extract
¼ tsp Salt

Directions:

- Sift the flour, sugar and salt into a bowl. Cut in the butter using a pastry cutter or an electric mixer with a paddle attachment. The butter has been worked in when only small bits are visible and the mixture appears to be a pale yellow.
- Stir the water and lemon juice together and add the entire amount to the dough. Mix until the dough comes together. Shape the dough into 2 logs, cover with plastic wrap, and chill in the refrigerator for at least 1 hour. Remove dough 20 minutes before rolling.
- Cut each log of dough into 6 pieces. On a lightly floured surface, roll each piece out to just under ¼-inch thick. Use a round cookie cutter, a bowl, or a cup that is 4-5 inches in diameter to cut each piece of dough into a circle.
- Place each piece of pastry dough into a lightly greased muffin tray. Place the lined tray in the refrigerator to cool as you prepare the filling.
- Melt the butter and brown sugar in a saucepan over medium heat, stirring until the mixture is bubbling, then remove it from the heat.
- In a separate bowl, whisk the maple syrup, lemon juice, vanilla, salt, and eggs together. Slowly add in the hot mixture and continue to whisk until the mixture is combined. Spoon or pour the filling into each pastry shell.
- Bake the butter tarts at 400° F for 10 minutes, then lower the oven temperature to 375° F and bake for an additional 10-15 minutes. The butter tarts are done when the filling is bubbling and the edges of the crust have browned.
- Remove from the oven, and after cooling for 5 minutes, twist the tarts in the pan to prevent them from sticking. Keep the tarts in the pan until they have cooled completely.



Baking Tip: Store the butter tarts in the refrigerator, but serve at room temperature.