

Butter Tarts

Ingredients (double recipe for home):

1/3 cup raisins
1/4 cup butter
1/2 cup packed brown sugar
1/2 cup corn syrup
1/4 tsp salt
1/2 tsp vanilla extract
1 egg, lightly beaten
15 tart shells

Directions:

1. Preheat oven to 375 degrees F and make sure racks are in the middle. Line a baking sheet with tin foil. Place 15 tart shells onto baking sheet and set aside.
2. In a medium saucepan, combine raisins, butter, sugar, syrup and salt. Turn heat to low and use a wooden spoon to stir ingredients while butter melts. Once butter has melted, turn off heat but leave on the stove top.
3. Add egg and vanilla to saucepan and stir well with wooden spoon.
4. Use a soup spoon to fill tart shells, be careful not to over fill as the mixture expands while it bakes.
5. Place baking sheet into oven and bake for 20 minutes.