



Butter Tarts

These delicious treats are perfect for sharing!

12 servings



Easy

up to 100 Min.



Ingredients:

Pie Crust:

1 package Shirriff Pie Crust

4 tbsp butter

3 - 5 tbsp cold water

Filling:

5 tbsp butter

1 cup brown sugar , lightly packed

2 eggs

1 tsp vanilla extract

0.25 cup Whipping Cream

0.25 tsp salt

0.75 cup raisins

- 1 Preheat oven to 425°F/220°C.
- 2 Prepare the pie crust as instructed on the package. Using a cookie cutter or large glass, cut the rolled dough into six 4-inch rounds. Fit rounds into a muffin tin. Repeat with the second dough. Spoon 1 tbsp. of raisins into each tart and set aside.
- 3 Beat butter and sugar with an electric mixer until smooth. Beat in eggs, one at a time. Stir in cream and vanilla extract.
- 4 Pour filling into each tart, only 3/4 full. Bake 15-20 minutes or until filling is set. Set on a wire rack to cool for 1-2 hours before serving.

