

classic butter tarts

makes 8 tarts

I'm thrilled to share this Canadian classic with you, the humble yet totally delicious butter tart. It's a personal favorite and a baked good you'll find all over Canada, from bake sales to weddings and cafés.

While the first official butter tart recipe was published in Ontario in 1900 (in *The Women's Auxiliary of the Royal Victoria Hospital Cookbook*, to be precise), the butter tart almost certainly predates this first printing. It's a sweet treat that likely shares roots with (one or all of) treacle tarts from the UK, pecan pie from the States, and tarts au sucre, a pie that was made by French women in Quebec as early as the 1600s.

Need a little more instruction? You can watch me make butter tarts on No Expert as part of my Canadiana series!)

ingredients

- pie crust of your choice, rolled out

Butter tart filling:

- 2/3 cup light brown sugar
- 1/3 cup corn syrup (*sub maple syrup in a pinch*)
- 1/4 cup of butter, melted and cooled
- 2 eggs, beaten
- 1 tsp white vinegar (*optional*)
- 1 tsp of vanilla extract
- heavy pinch salt

notes

The perfect butter tart comes down to personal preference – some people like their filling runnier or more firmly set. To get a more set filling, add an extra egg, use 3/4 cup sugar and 1/4 cup syrup, and bake on the longer side. For a runnier filling, use a 1/2 cup each of sugar and syrup.

Some heathens also like raisins in their butter tarts, but I think you can figure out how to make that happen on your own.

preparation

1. Preheat the oven to 350 F.
2. Prep the tart shells:
 - a. grease a muffin tin
 - b. cut pie dough into 3.5-4 inch rounds (depending on your muffin tin)
 - c. line the greased muffin cups with the dough rounds
 - d. refrigerate your tart shells while you make the filling
3. Make the filling:
 - a. whisk together brown sugar, syrup, and butter
 - b. add eggs, vinegar, vanilla, and salt, and whisk again
4. Gently ladle filling into tart shells.
5. Bake at 350 for 22-25 minutes.
6. Let cool for 10 minutes and enjoy!