Classic Canadian Butter Tarts

Source: The all new Purity Cookbook

Preheat oven to 375F

Yield 12 medium-sized tarts

**Prepare pastry and roll to 1/8” thickness**

Cut into 4” rounds and line 12 medium-sized tart pans or muffin cups. **Do not prick**

**Prepare filling**

**Ingredients**

**½ cup raisins ( if using)**

**¼ cup butter**

**½ cup lighty packed brown sugar**

**¼ teaspoon salt**

**½ cup corn syrup**

**1 beaten egg**

**½ teaspoon vanilla**

**Few drops of lemon**

**Instructions**

1. If using raisin, pour boiling water over raisins in a small bowl. Let soak until edges begin to turn white. Drain.
2. **Cream** butter. **Add** brown sugar and **beat thoroughly. Add** salt, corn syrup, egg, vanilla, lemon juice. **Combine only until blended**.
3. **Fold in** the raisins, if using
4. **Spoon** mixture into the unbaked tart shells **filling each about 2/3**
5. **Bake** in preheated oven 375F oven 20-25 minutes.

Cool completely on wire rack and then remove from pan.