

BUTTER TARTS

Makes 12 tarts

Pie Dough

2 1/2 cups All Purpose Flour

1 TBSP granulated sugar

1 tsp salt

1 cup (2 sticks) very cold, high fat content butter (I use the black box, Land O Lakes, but any brand will do)

3/4 cups of ice water

1 tsp vinegar

Instructions

- 1) Combine flour, granulated sugar and salt in a large bowl.
- 2) Chop cold butter into 1/2 inch cubes. I cut a butter stick longwise into four sticks and then chop into smaller cubes.
- 3) Use a pastry blender or food processor and incorporate 1/2 cup (1 stick) butter into the flour until the butter looks a little less than pea size, but not sand like.
- 4) Now add the next stick, cut it in and blend using your hands, evenly distributed until you can still see large chunks of butter.
- 5) Measure out a teaspoon of vinegar and pour it into the bottom of a glass liquid measuring cup. Now add iced or very cold water until it measures 3/4 of a cup.
- 6) Make a hole in the middle of your flour mixture and then pour the water mixture into it. Using a spatula mix until you get a craggy dough. If you can grab a fistful of dough and squeeze it and it retains its shape, then it is ready. If it is still too crumbly, only add a teaspoon of water at a time until you get the consistency you want.
- 7) Have some plastic wrap ready and divide half of the dough onto it. Shape the dough into a flat round (about 6 inches wide and 2 inches tall) and wrap it up. Repeat with the other half and then place in the fridge for at least an hour.

Preheat oven to 375 F

Start assembling the dough.

To begin:

- 1) Retrieve dough that has been chilling in the fridge and let sit on the counter for about 15 mins. Unwrap the dough and place it on a floured surface and give your pie dough a few good whacks with your rolling pin. This will soften it up before you roll it.
- 2) With a lightly floured rolling pin, roll out your dough to about 1/8 of an inch thick. This is the only tricky part. It needs to be thick enough to hold its shape, but thin enough so you can actually taste the filling.
- 3) Using a 4 inch wide round biscuit cutter, cut out 12 rounds of dough. Place each individual round into a non-greased, muffin cup in your regular sized muffin pan. The dough will crinkle a bit as you shape. Once all twelve cups are filled, put them in the fridge while you make the filling.

Filling:

2 eggs

2 TBSP vinegar

1 tsp vanilla

2 cups (yes, two packed cups) brown sugar

1/2 cup of melted and cooled to room temperature butter

3/4 cups of currants

1) Whisk the eggs with the vinegar and the vanilla. Add the two cups of brown sugar and whisk until well combined.

2) Add the cooled butter and whisk until combined.

3) At this point, you have options, except if you talk to a Canadian. I grew up eating them with raisins, but I really like the tang of currants. You can add nothing (boring), you can add nuts (don't do it), you can add chocolate bits (what?) or go big and add all of the above (a sacrilege). Some purists and uptight bakers will count out 8 raisins and add them to each individual tart and then pour the pure filling over. I am not one of those bakers, I like surprises, so I dump about 3/4's of a cup of currants into the batter and hope the ratio gods are in my favor.

4) Get your muffin pans from the fridge and then pour the batter into each dough lined cup. Do not overfill, just fill 1/2 way or maybe 3/4's, but never to the top.

5) Bake in your preheated, 375 oven, for about 18-23 mins.

6) You know they are done when the tart crust is a light golden brown and the filling has puffed up. When you take them out of the oven the filling falls and that is normal.

6) Let them rest in the muffin pan for about 20 minutes. Then pop them out and let them come to room temperature.

7) Butter tarts keep well. You can store them on your counter or store them in the fridge. And here's a little mom trick.....if your family likes to devour your bakes instantly, store some in an innocent looking container in the freezer. Just wrap a few butter tarts individually, grab an old 24 oz. yogurt container and drop a few in. They will keep for at least 3 months frozen. Just remember where you hid them.