



## COOKING WITH THE Q: Butter Tarts

Butter Tarts are a popular Canadian dessert and date back to the early 1900s. The earliest published recipe for a butter tart was in the Women's Auxiliary of the Royal Victoria Hospital Cookbook.

SERVINGS: 12 servings  
PREP TIME: 15 minutes  
COOK TIME: 22 minutes

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### Ingredients:

- 2 eggs
- 2 cups brown sugar
- 1/2 cup melted butter
- 1/2 cup raisins
- 1/2 cup pecans (finely chopped)
- 1 tbsp vinegar
- 1 tsp vanilla
- 1 package sweetened tart shells (30 in a package)

### Instructions:

- Preheat oven to 350 degrees.
- Melt the butter in the microwave in a microwave safe dish.
- When the butter is softened, add in the brown sugar and blend well.
- Add in the eggs one at a time, and blend well.
- Add in the vinegar and vanilla, and mix.
- Mix in pecans and raisins - both are optional, depending on your preference.
- Place tart shells on a baking sheet or muffin tray and spoon the filling mixture into each shell evenly.
- Place muffin tray on middle rack and cook for 22 minutes at 375 degrees F.
- Remove the baking sheet/muffin tray from the oven and let cool on a baking rack.
- Store the butter tarts in an airtight container at room temperature for two days or in the refrigerator for five days.
- Enjoy!