Butter Tarts

Individual-serving tarts with a flaky cream cheese crust, filled with a chewy sweet mixture of nuts and coconut or raisins

Yield:

24 tarts

Ingredients:

Dough Ingredients:

8 ounces cream cheese
1 cup (2 sticks) butter (cold)
2 cups flour

Filling Ingredients:

2 eggs, lightly beaten
1 cup brown sugar
1/2 cup corn syrup
1 tablespoon vinegar
1 teaspoon vanilla
1/2 cup (1 stick) melted butter
2 cups chopped nuts, raisins, or shredded coconut

Instructions:

1. Place dough ingredients in a medium mixing bowl and mix. Since butter is cold, cut in until crumbly and continue mixing until mixture forms a dough, using hands if necessary.

2. Portion dough into 24 small balls. Lightly grease muffin tins and place one ball of dough in each cup. Press dough up onto cup sides, making a little “bowl” or “cup” shape.

3. Put all filling ingredients into a separate bowl and mix until well-blended. Spoon filling evenly into the individual

cups. Top with additional nuts, raisins, or coconut if desired.

4. Bake tins at 350 degrees for 15-20 minutes, until filling is slightly solidified (it will set a little more once out of the oven, but should still be slightly liquid once done).



This recipe is from Tammy’s Recipes.