

Buttertart Squares

Pastry:

1 ¼ cup Flour

½ cup Butter

¼ cup Brown Sugar

Pinch of Salt

Mix the ingredients together and press into a 9x9 inch pan and then bake until slightly brown.

Filling:

⅓ cup Butter

2 tbsp Cream plus 1 tsp White Vinegar

1 tsp Vanilla

1 cup Raisins

1 cup Brown Sugar

¼ cup chopped Walnuts

1 cup Brown Sugar

1 Egg

1 tbsp plus 1 tsp Flour

Method:

Mix all in a saucepan and heat until the sugar is dissolved. Scoop spoonfuls into the tartshells. Bake in the oven at 350° for 20-30 minutes until just golden in colour.

Display: 3 tarts exhibited on a white paper plate.