

# Maple Buttermarts

The result of my experimentations is a tart that favours a more liquidy interior than many like.

I'm also a raisin fan when it comes to butter tarts, but you can easily substitute a variety of nuts if you prefer. Another essential feature of this sweet Canadian treat is the use of real maple syrup.

This is the fast & easy clean-up version that relies on frozen pastry tart shells. If you can make your own pastry, then the tarts will be amazingly better!



**Prep: 10 minutes**

**Cook: 20 minutes**

**Yield: 1 dozen tarts**

## Ingredients

- 12 frozen tart shells or 'homemade pastry'
- 1/2 cup raisins
- 1/3 cup dark maple syrup
- 1/2 cup brown sugar
- 1 egg, beaten
- 1 tsp vanilla
- 1 tbsp cream
- pinch of salt
- 1/4 cup unsalted butter, melted

## Method

- Preheat oven to 400°F
- Make your own pastry OR if using frozen tart shells, set them out in a muffin tray to defrost.
- Cover the bottom of each tart with raisins.

# Maple Buttermarts

- Combine the maple syrup, brown sugar, beaten egg, vanilla, cream, salt, and melted butter.
- Pour the mixture into each tart shell, covering the raisins and not overfilling.
- Place in oven and immediately reduce the temperature to 375°F. Bake for about 15-20 minutes. Remove from oven and let cool for at least 10 minutes.
- Storing them in the refrigerator will firm up their golden, oozy insides.
- **Optionally**, 1/2 tsp or so of fruit or jam mixed-in with the raisins can customize the tarts flavour.