

Butter Tarts

By the Lawrence Family (JL Ranch)

1 ½ cups golden raisins 1/3 cup butter (not margarine)
 ¾ cup brown sugar ¾ cup corn syrup
 1/8 tsp. salt 2 eggs, slightly beaten
 1 tsp. vanilla 2 tsp. vinegar
 Dash nutmeg, cinnamon or allspice

Pour boiling water over raisins and let stand for 10 minutes. Drain and dry.
 Combine rest of ingredients by hand. **DO NOT USE MIXER.**
 Put raisins in bottom of tart shell. Fill 2/3 full with butter mixture.
 Bake at 400 F for 10 minutes. Lower heat to 350 F for 5-10 minutes.
 Makes 2 dozen tarts.

Never Fail Pastry

5 - 5 1/2 cups flour
 1 lb vegetable shortening at room temperature
 1/2 tsp salt
 1 tsp baking powder
 1 large egg or 2 small
 2 tsps vinegar
 water

Blend flour, salt and baking powder together... work shortening into the flour until well mixed.

Beat egg(s) with a fork in a measuring cup. Add vinegar then enough water to equal 1 cup. Pour over flour mixture using fork to blend only until dough sticks together well. If mixture seems too dry and crumbly add water in 1 tsp increments until dough can be rolled out properly. Do not knead or over-work dough.

Roll out on floured surface or pastry sheet. Use for pies or tarts.

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