



Classic Butter Tarts

YIELD: TWELVE 3" TARTS

Canadians are fiercely proud of these gooey tarts, which are a national tradition. Like a chess pie, the filling should be just set and the pastry golden. Staunch devotees prefer them plain, as in this classic version.

DOUGH

2 1/4 cups (9 1/2 ounces) King Arthur Unbleached All-Purpose Flour

1/4 teaspoon salt

1/2 cup (4 ounces) cold unsalted butter, cubed

1 large egg

1 teaspoon white vinegar

2 to 4 tablespoons (1 to 2 ounces) cold water

FILLING

2 large eggs

1/2 cup (3 3/4 ounces) packed light brown sugar

1/2 teaspoon salt

1/2 cup (5 1/2 ounces) maple syrup

2 teaspoons white vinegar

1/4 cup (2 ounces) melted unsalted butter

1/2 teaspoon vanilla extract

For the dough: Whisk the flour and salt together in a medium bowl. Cut in the butter until the mixture is crumbly. Whisk the egg, vinegar, and 2 tablespoons water together in a small bowl. Drizzle it into the flour mixture, tossing to moisten evenly. Fold the dough over on itself until it comes together, drizzling in more water as needed to moisten any dry patches. Pat the dough into a slab about 1/2" thick, wrap, and refrigerate for at least one hour.

For the filling: Use a mixer to beat the eggs, brown sugar, and salt until smooth. Add the maple syrup, white vinegar, melted butter, and vanilla and beat for a few minutes longer.

To assemble: Preheat the oven to 375°F. Have on hand a lightly greased or nonstick 12-cup muffin pan.

Roll the dough out to 1/8" thick. Cut 4" circles (see sidebar) and press them gently into the muffin tins. Fill each tart two-thirds full with the filling.

Bake the butter tarts for 20 to 25 minutes, until the crust is golden and the filling is bubbly. Remove from the oven and let cool completely before unmolding.

NUTRITION INFORMATION PER SERVING (one tart, 68g): 235 calories, 4g protein, 26g carbohydrates, 13g fat, 1g fiber, 8g saturated fat, 0g trans fat, 77mg cholesterol, 167mg sodium, 8g sugars, 0mg vitamin C, 1mg iron, 27mg calcium.

NIP AND TUCK

It's easier to line the wells of your pan if you do a "release cut" in your pastry circles: cut 1" in from the edge toward the center, then overlap the cut edges to form a cup shape and tuck it down into place.