

Butter Tarts

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

12

Description

These butter tarts have a rich caramellike filling and crunchy walnuts This is a delicious old family recipe

Ingredients

— - 30 (2-inch) unbaked tart shells - 1 ½ cups packed brown sugar - ½ cup butter - 2 large eggs - 2 cups raisins - 1 cup chopped walnuts - 2 tablespoons heavy cream

Instructions

1. Preheat the oven to 325 degrees F (170 degrees C). Arrange tart shells on a baking sheet. Dotdash Meredith Food Studios Beat sugar
2. butter
3. and eggs together in a large bowl with an electric mixer until creamy. Dotdash Meredith Food Studios Stir in raisins
4. walnuts
5. and cream until thoroughly combined. Spoon batter into tart shells
6. no more than half full. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Bake tarts in the preheated oven until pastry is golden and filling is set
7. 20 to 25 minutes. Allow tarts to cool on a wire rack. Dotdash Meredith Food Studios