



Raisin Butter Tarts

Oscar · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

This is another old recipe from our ancestral heritage These are very good

Ingredients

- - 14 (4 inch) prepared tart shells - 1 egg - 1 cup packed brown sugar - 3 tablespoons butter
- melted - 2 tablespoons lemon juice - $\frac{1}{4}$ teaspoon ground nutmeg - 1 cup raisins

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Beat the egg with the sugar using a fork until well blended. Stir in the melted butter
2. lemon juice
3. nutmeg
4. and raisins. Fill tart shells half full. Bake for 15 to 20 minutes. Allow tarts to stand for a few minutes in the pans before removing to racks to cool.