



[Butter Tarts](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 10 minutes

Cook Time: 12 Minutes

Total Time: 52 minutes

Ingredients:

- 18 Prepared Mini Pie Shells
- ½ cup Raisins
- ½ cup Dark Brown Sugar
- ½ cup Corn Syrup
- 1 Egg
- 2 TBSP Butter, softened
- 1 tsp Maple Extract
- 1 tsp Vinegar
- pinch Salt

Directions:

- Preheat oven to 350°.
 - Line a baking sheet with parchment paper.
 - Place the mini pie shells on the parchment lined baking sheet.
 - Sprinkle a pinch of raisins in each mini pie shell; set aside.
 - In a bowl, combine brown sugar, corn syrup, egg, butter, maple extract, vinegar, and salt; mix well.
 - Scoop the sweet filling by the tablespoon full into the mini shells. Fill until almost full.
 - Bake at 350° for approximately 12 minutes or until the mixture looks darker and the shell has browned.
 - Remove from the oven and let cool for approximately 30 minutes before eating.
- Makes 18 Butter Tarts