

## Maple Butter Tarts & Double-Crust Sour Cream Pastry

### ***Double-Crust Sour Cream Pastry***

#### Ingredients

- 2-½ cups (625 mL) all-purpose flour
- ½ tsp (2 mL) salt
- ½ cup (125 mL) cold butter, cubed
- ½ cup (125 mL) cold lard, cubed
- ¼ cup (50 mL) (approx) Ice water
- 3 tbsp (45 mL) sour cream

#### Preparation:

In large bowl, whisk flour with salt. Using pastry blender, cut in butter and lard until in fine crumbs with a few larger pieces.

In liquid measure, whisk water with sour cream. Drizzle over flour mixture, tossing briskly with fork and adding a little more water if necessary, until ragged dough forms.

Divide in half; press into 2 discs. Wrap; refrigerate until chilled, 30 minutes. (Make-ahead: Refrigerate for up to 3 days or freeze in airtight container for up to 1 month.)

### ***Maple Butter Tarts***

This recipe makes 12 servings

#### Ingredients

- ½ Double-Crust sour cream pastry

#### **Maple Syrup Filling:**

- ¾ cup (175 mL) packed brown sugar
- ½ cup (125 mL) maple syrup, (No. 1 medium grade)
- ⅓ cup (75 mL) butter, melted
- 2 eggs
- 1 tbsp (15 mL) cider vinegar
- ½ tsp (2 mL) salt
- ½ cup (125 mL) chopped walnuts, halved
- ¼ cup (50 mL) dried currants
- ¼ cup (50 mL) cranberries or golden raisins

#### Preparation:

Set out muffin or tart pan with twelve 2¾- x 1¼-inch (7 x 3 cm) cups.

On lightly floured surface, roll out pastry to generous ⅛-inch (3 mm) thickness. Using 4-inch (10 cm) round cutter, cut out 12 circles, rerolling scraps. Fit into muffin cups; refrigerate for 30 minutes.

**Maple Syrup filling:** Meanwhile, in bowl, whisk together brown sugar, maple syrup, butter, eggs, cider vinegar and salt. Divide walnuts, currants and raisins evenly among pastry shells. Spoon scant ¼ cup (50 mL) filling into each shell.

Bake in centre of 350°F (180°C) oven until filling is set and pastry is golden, 20 to 25 minutes. Run thin knife blade around edges to release tarts. Let cool in pan on rack for 20 minutes. Transfer to rack; let cool. (Make-ahead: Store in single layer in airtight container at room temperature for up to 1 day.)