

# Maple Butter Tarts



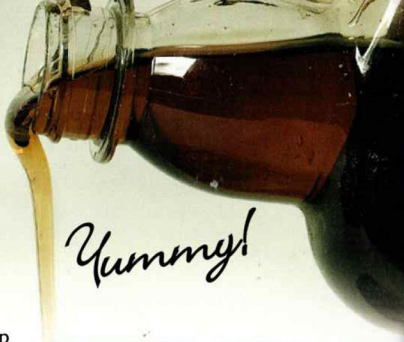
## Ingredients:

Baking Time: 15 to 20 minutes  
1/4 cup (50 mL) butter, softened  
1/4 cup (50 mL) firmly-packed brown  
sugar  
1 egg  
1/2 tsp (2 mL) vanilla  
1/2 cup (125 mL) Ontario Maple Syrup  
10 to 12 unbaked tart shells

## Preparation:

Cream butter and brown sugar until light and fluffy. Beat in egg and vanilla. Blend in syrup. Pour into tart shells. Bake at 375 F (190 C) for 15 to 20 minutes, or until golden brown.

*Courtesy of Foodland Ontario*



*On average, it takes  
40 litres of sap to make  
one litre of syrup!*

