

Maple Syrup Butter Tarts

Makes 12 tarts

Ingredients

Filling	
Butter - softened	1/4 cup (60 ml, 57 g)
Firmly packed brown sugar	1/4 cup (60 ml, 53 g)
Egg – large farm fresh	1
Vanilla Extract	1/2 tsp (3 ml, 3 g)
Ontario Maple syrup	1/2 cup (120 ml, 156 g)
Tart Shells	
Unbaked tart shells (purchased or handmade)	12

Instructions

1. Preheat oven to **375°F (190°C/Gas 5)**
2. Place tarts on a baking sheet.
3. Beat butter and brown sugar until light and fluffy.
4. Whisk in the egg, vanilla and maple syrup.
5. Whip until smooth.
6. Ladle into tart shells until each is 3/4 full.
7. **Bake at 375° F (190° C) for 15 to 20 minutes** until the tops are golden brown.

Get ready to bake more, as they'll be gone in a flash!

NOTE: top the tarts with raisins, walnuts, pecans or whatever takes your fancy.

Based on an Ontario Maple Syrup recipe from Ministry of Agriculture and Food Ontario

<http://OnBreadAlone.com/maplesyrup>

THE BEAUTY OF THE MAPLE SYRUP BUTTER TART

Whether arranged artistically on a special tray for brunch or grabbed as a late-night treat with a glass of cold milk, Maple Syrup Butter Tarts are irresistibly yummy. Perfect as an easy-to-pick-up dessert in a buffet line or an accoutrement to a hot beverage at tea time, these tarts add a touch of nature to everything you serve.

Plus, they are sweetly easy to make — and remember, the fresher the syrup, eggs and butter, the better. Enjoy!