

## Butter Tarts

makes 18 tarts

preheat oven 400°F

line 18 muffin cups with pastry - set aside in a cool spot

1/2 cup golden raisins

1/2 cup light corn syrup

1/2 cup light brown sugar

1/4 teaspoon salt

1 egg

1/4 cup butter

1 teaspoon vanilla

Place raisins in a small bowl and cover with hot tap water for 10 minutes then drain well.

Beat remaining ingredients together until well mixed

Divide raisins and batter between pastry cups

Place in preheated oven for 15 minutes

Remove from oven to a cooling rack until tarts are at room temperature.

**THE LOVE:** Only fill the pastry cups 1/3 full. Over filling will cause the tarts to stick so badly you won't be able to remove them from the muffin tins.