

RECIPE

Apple Pie Butter Tarts



Ready in **35 minutes**

Yield: **12**

Preparation

- 1. Preheat oven to 375°F.**
- On lightly floured surface, roll out pie dough to about $\frac{1}{8}$ inch (3 mm) thick. Use an upside down cup or something to cut out a round of pie dough. Gently fit the pieces of dough into the wells of a muffin tin. Press dough into the bottom and up the sides of the muffin tin.
- 3. Gently gather any scraps and re-roll dough until you have 12 tart shells. **see Mrs. Hoveling if you don't have 12.**
- 4. In a small mixing bowl, dredge the diced apples in lemon juice and add 1 Tbsp of brown sugar. Set aside.**

Ingredients

- Leftover pie crust
- $\frac{3}{4}$ cup apples, peeled & diced (180 ml)
- 2 tsp lemon juice (10 ml)
- 1 cup & 1 Tbsp brown sugar (265 ml)
- $\frac{1}{2}$ cup corn syrup (125 ml)
- 1 large egg, at room temperature
- 2 Tbsp margarine, melted & cooled (30 ml)
- 1 tsp vanilla (5 ml)
- $\frac{1}{4}$ tsp cinnamon (1 ml)
- 1 pinch each nutmeg

Preparation

- In a large liquid measuring cup, whisk together the 1 cup brown sugar, corn syrup, melted margarine, egg, vanilla and spices. This is the filling mixture.
- Evenly distribute the apple pieces, leaving their juice behind, into the 12 tarts. Carefully pour filling mixture into each tart shell, filling it about $\frac{2}{3}$ of the way. Stir often to make sure the filling is uniform.
- Bake the tarts in the pre-heated oven for 15-18 minutes. When done, the edges of the crust should be browned, the center slightly caramelized and puffed up, and the apples should be tender. Cool on a wire rack before popping the tarts out of the muffin pan.