



SASKATOON BERRY BUTTER TARTS

INGREDIENTS

BUTTER TART FILLING:

- 2 eggs
- 1/3 cup butter
- 1 cup white sugar
- 1 tsp vanilla
- 4 tbsp cream
- 1 cup raisins (seedless)

SASKATOON BERRY PIE FILLING:

- See other recipe card

MINI PIE CRUSTS

- Store bought (for ease and time)

PREP TIME

- Picking | 20 m
- Prep | 30 m
- Cook | 20 m
- Ready in | 1hr 10 m

PROCEDURE

- 01 First beat together the eggs.
- 02 In a saucepan, melt the butter.
- 03 Then add the sugar, vanilla, cream, raisins and beaten eggs to the saucepan and bring to a boil over medium heat, and boil for 3 minutes.
- 04 Set aside.
- 05 Preheat your oven to 375 degrees.
- 06 Place the tart shells into a muffin tin (not frozen, thawed), and pre-bake for 10 minutes, or until slightly browned.
- 07 Add a heaping tablespoon of the butter tart mixture into the shell, then add a tablespoon of the Saskatoon pie filling on top of the butter tart filling. Do NOT mix.
- 08 Bake for a further 10-15 minutes, or until the crust is slightly browned.
- 09 Let the tarts cool in the pan for about 5 minutes, then remove them onto a cooling rack.