
Butter Tarts – Barrie, 1900

*Compliments of the Woman's Auxiliary to RVH, Simcoe County Archives
and the Simcoe County Museum*



Plain Crust:

Sift 2 level tsps. of baking powder with 2 cups of flour and a pinch of salt. Into this chop with a knife 4 tbsp. of lard, working thoroughly and quickly, then stir in ½ cup of ice-cold water. Set the dough on ice to chill. Once chilled, press into pan. Makes enough for approx. 1 pie or approx. 12 tarts.

Filling

1 cup sugar	2 eggs
½ cup butter	1 cup currants

Preheat oven to 375 degrees F (190 degrees C).

1. Cream the butter, sugar and eggs well, then add currants and mix thoroughly.
2. Pour batter into tart shells, no more than half full. Bake for 45 – 50 minutes. Watch carefully - they'll burn quickly. Cool before eating.