**Buttertarts**

Serves 12

*Flaky pastry*

425 mL flour

5 mL salt

125 mL lard

60 mL butter

80 mL (approx.) ice cold water

1. In a bowl, mix together flour and salt. Cut in lard and butter with a pastry blender.
2. Add cold water gradually, using slightly more or less, to make dough that clings together and leaves the sides of the bowl.
3. Roll dough out to ¼ inch thick. Cut into 3.5 rounds. Transfer rounds to muffin or tart tins.

*Filling*

60 mL butter

125 mL packed brown sugar

2 mL vanilla

1. egg

125 mL corn syrup

125 mL raisins

1. In a bowl, combine butter, sugar and vanilla. Beat in egg and corn syrup.
2. Equally divide raisins into tart shells; pour in filling, approx. two-thirds full.
3. Bake for 15-18 minutes or until lightly brown.