

Butter Tarts – Gladys Taylor

1 c currants

1 c sugar (scant measure)

2 T butter

1 egg, lightly beaten

2 t vanilla

1. Soak currants in boiling water until softened OR place microwave in water for 1-2 minutes.
2. Drain currants. Stir in sugar. Heat in microwave for 1 minute until sugar is saturated but not dissolved. (Grandma Taylor stressed this step)
3. Add butter and allow to cool.
4. Stir in egg and vanilla.
5. Bake in prepared tart shells at 375°F for 20-25 minutes.

Yield: 12 tarts