

# Pecan Raisin Tarts

*This traditional nut and raisin tart is the perfect dessert to put out at holiday gatherings. Guaranteed to disappear quickly!*

Large egg	1	1
Brown sugar, packed	1/2 cup	125 mL
Coarsely chopped raisins	1/4 cup	60 mL
Corn syrup	1/4 cup	60 mL
Butter (or hard margarine), softened	3 tbsp.	50 mL
Finely chopped pecans	2 tbsp.	30 mL
Lemon juice	1 1/2 tsp.	7 mL
Vanilla extract	1/2 tsp.	2 mL
Salt	1/8 tsp.	0.5 mL
Unbaked tart shells	12	12

Preheat oven to 375°F (190°C). Beat egg with fork in medium bowl until frothy. Add next 8 ingredients. Stir well.

Arrange tart shells on baking sheet with sides. Spoon raisin mixture into tart shells. Bake on bottom rack in oven for about 15 minutes until pastry is browned and filling rises to form a dome. Remove tarts from baking sheet and place on wire rack to cool. Makes 12 tarts.

*1 tart: 202 Calories; 10.4 g Total Fat (4.4 g Mono, 1.2 g Poly, 4.0 g Sat); 23 mg Cholesterol; 27 g Carbohydrate; 1 g Fibre; 2 g Protein; 187 mg Sodium*

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