CN Tower butter tart

Is there a better Canadian dessert than the butter tart? We don’t think so (not even Nanaimo bars!), and with the CN Tower’s special recipe, maple syrup gets added to the mix to max out the Canada factor.

Prep
30 mins
Cook
20 mins

Filling

Ingredients

- 1 4/5 cups brown sugar
- 6 tbsp. maple or corn syrup

- 1/3 cup melted butter
- 4 eggs
- 1 tsp. vanilla essence (can be left out)
- 1 tbsp. salt
- 1 cup raisins and walnuts (or any dried chopped fruit and nuts you have)

Instructions

Step 1
Melt the butter and set aside. Mix all the other ingredients with a whisk until combined. Then add the melted butter until you get a smooth syrup-like consistency. Set aside at room temperature.

Step 2
Roll out the dough to about 0.5 inch thickness and fold from both sides to the middle, and then in half. Roll out the folded dough to 1/8 inch (2–3 mm) thickness, cut out round circles and then line greased muffin forms or small metal rings with the dough. The dough hanging a little over the rim will shrink while baking. Don’t worry if you have creases; just ensure the dough touches most of the bottom of the forms.

Step 3
Drain and place the fruit and nuts in the bottom and top with the filling, leaving a 0.25 inch space to the rim.

Step 4
Bake at 375 F for 15–20 minutes or until set. If the filling starts to bubble, take them out of the oven and let cool a couple of minutes, then bake until finished.

Notes:
It is normal for the filling to rise up. When you shake the forms a little, it should still wobble but should not be runny.
Serve still-warm or cold with ice cream or sauce of your choice; but these are also great just on their own.