



FRANKO'S FAVORITES

Husband Eddie's Favourite Butter Tarts

(first recipe in The Post, Jan. 21st, 1994)

Preheat oven to 375 degrees. Prepare your favourite pastry recipe and roll to ¼" thickness. Cut into large circles and line 12 medium-sized muffin tins. Do not prick. Pour boiling water over 1 cup raisins. Let soak until edges of raisins begin to turn white. Drain. Cream ¼ cup butter with ½ cup lightly packed brown sugar. Beat thoroughly. Add ¼ tsp. salt, ½ cup corn syrup, 1 beaten egg, ½ tsp. vanilla, and few drops lemon juice. Combine only until blended. Fold in drained raisins. Fill unbaked tart shells about 2/3 full. Bake for 20 to 25 minutes. (Don't roll the pastry too thin and don't overfill the tart shells.)