

raspberry/cranberry butter tarts

any basic pie crust recipe will do...here is nellie's (my mom)

1 cup shortening

2 1/2 cups flour

1 egg

1 T vinegar

about 1/2 cup cold water

1/2 teaspoon salt

mix shortening into flour with hands or pastry tool. mix other ingredients in a cup, and pour into flour mix. gently stir everything together with a fork, and shape dough into 3 or 4 balls. flatten and roll out as thin as you like. i prefer very thin dough, and this recipe is so easy to handle as it has more liquid than other crusts. i use a sharp paring knife to cut circles of dough and i fit them into muffin tins.

for the filling:

fresh or frozen cranberries or raspberries (about 2 cups or more)

1/2 cup butter (melted)

1 1/4 cup brown sugar

2 eggs

1 t. pure vanilla

mix everything together.

put about a tablespoon or two of berries into the uncooked shells, and pour 1 tablespoon or two of buttery filling on top. it may not seem like much, but if you put too much in, they will bubble over and be very hard to remove from the tin. bake at 400 for about 15-20 minutes, or until filling is bubbly and edges are nice and brown.