

SOCIAL with a **purpose**

Staying connected,
even while staying
physically apart.

BUTTER TARTS

Recipe by Judy Preston

Judy Preston is a long-time resident of Stratford, Ontario and volunteer with the Alzheimer Society of Perth County. She has a passion for making healthy and nutritious meals, and delicious treats. Judy believes it is important to maintain some of the baking and cooking processes of the past, as well as sharing this knowledge with others. She is a busy wife, mother and grandmother and enjoys volunteering in the community and spending time at the cottage!

Join Judy in a baking class to make some of her famous butter tarts.



BUTTER TARTS

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PASTRY:

- 1 cup shortening
- 2 cups all purpose flour
- 1 egg – beaten in a mug
(add 1 tbsp. white vinegar)
- ice water – to come together

FILLING:

- 3/4 cup raisins
- 2/3 cup melted butter
- 2 tsp. vanilla
- 2 tbsp. corn syrup
- 1 tbsp. milk
- 2 cups light brown sugar
- 2 eggs



Watch the video instructions by visting:

[https://www.youtube.com/
watch?v=JZViKWegOlw](https://www.youtube.com/watch?v=JZViKWegOlw)