

# Butter Tart Squares

By The Canadian Living Test Kitchen

Preparation time: 10 minutes.

Total time: 35 minutes.

This recipe makes 16 serving(s)

## Ingredients

- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1/2 cup salted butter
- **Filling:**
- 2 tbsp salted butter, melted
- 2 eggs, lightly beaten
- 1 cup packed brown sugar
- 2 tbsp all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp vanilla
- 1 pinch salt
- 1 cup raisins
- 1/2 cup chopped walnuts

## Preparation:

In bowl, mix flour with sugar; using pastry blender, cut in butter until crumbly. Press into 9-inch (2.5 L) square metal cake pan; bake in 350°F (180°C) oven for 15 minutes.

**Filling:** In bowl, mix butter with eggs; blend in sugar, flour, baking powder, vanilla and salt. Stir in raisins and walnuts; pour over base.

Bake in 350°F (180°C) oven until top springs back when touched lightly, 20 to 25 minutes. Let cool in pan on rack. Cut into squares.

**Source:** Canadian Living Magazine: July 2009



Butter Tart Squares (as shown with Nanaimo Bars)  
Photography by Edward Pond

Nutritional information available online.