

Gluten-Free Butter Tarts

12 servings • Category: Dessert • Generated by Nutrifax

Ingredients

- 150 g Flour (rice, white, unenriched)
- 40 g Cornstarch
- 115 g Butter (unsalted)
- 13 g Sugars (granulated)
- 1 large Egg (whole, raw, fresh)
- 1/4 tsp Salt (table)
- 3/4 cup packed Sugars (brown)
- 43 g Butter (unsalted)
- 1 large Egg (whole, raw, fresh)
- 2 tbsp Syrups (corn, light)
- 1 tsp Vanilla extract
- 1 tsp Vinegar (cider)
- 50 g Raisins (golden, seedless)

Instructions

1. For the pastry: pulse the rice flour, cornstarch, sugar, and salt in a food processor. Add the cold butter in cubes and pulse until pea-sized crumbs form. Add the egg and pulse until the dough comes together.
2. Wrap the dough in plastic and refrigerate for 30 minutes.
3. Preheat oven to 375°F (190°C). Roll out the dough between two sheets of parchment to 1/8 inch thickness. Cut rounds and press into a 12-cup muffin tin.
4. For the filling: whisk together the brown sugar, melted butter, egg, corn syrup, vanilla, and vinegar until smooth.
5. Place a few raisins in each pastry shell. Pour the filling into each shell, filling about 2/3 full.
6. Bake for 18–22 minutes until the filling is set but still slightly jiggly in the centre. The pastry should be golden.
7. Cool in the pan for 10 minutes, then carefully remove to a wire rack.