## **Alice's Butter Tarts**



## Ingredients

- 1/3 c. butter
- 1/2 c. currants (optional)
- 1 c. sifted brown sugar
- 1 egg, beaten
- 2 Tbsp. half & half
- 1 tsp. vanilla

## Method

Mix and bake in pastry shells (12) at 450 F for 8 minutes, then lower to 350 F and cook till pastry is light brown.

Courtesy of member Celia Esmonde, House of Lancaster Cookery Book, 1986