

Swiss Tarts



Ingredients

- 1/2 lb. plain flour
- Pinch of salt
- 1/2 lb. butter or margarine
- 2 oz. castor sugar (fine white)
- Few drops vanilla
- 15 paper cases
- Raspberry jam

Method

1. Sieve flour and salt.
2. Beat butter and sugar until very light and creamy.
3. Mix in vanilla and flour a little at a time.
4. Mixture should be light and soft.
5. Place in forcing bag with large star pipe attached and pipe a whirl into each paper case, starting at center.
6. Bake in top of oven at 355 F for about 15 minutes.
7. When cold, sprinkle with sieved confectioners' sugar. Fill centers with a dab of jam.

Courtesy of member Rena Platt, House of Lancaster Cookery Book, 1986