Maple butter tarts with brandy-soaked currants

The topic of butter tarts can be quite divisive. Pecans or raisins? Runny or firm? The debate rages on and we all have an opinion about what makes the most delicious tart. You can rarely go wrong when there's butter, sugar and a flakey crust involved. Butter tarts are a Canadian classic and I am excited to share this delicious maple version with you. Of course, you can opt out of the currants and substitute in raisins or even pecans. You are after all the master of your own butter tart.

Makes 12 butter tarts

1 recipe 2 crust pastry dough, chilled
2 tbsp flour (more if needed)

2 tbsp dried currants
2 tbsp brandy (whisky or rum also works)
½ cup unsalted butter
1 cup brown sugar
2 eggs
½ cup maple syrup
1 tbsp apple cider vinegar
1 tsp vanilla
1/4 tsp salt

Preheat oven to 400F

1. Lightly dust a 12-cup muffin tin with all-purpose flour.
2. Remove one disc of dough from the fridge. Dust the work surface with 1 tbsp flour and roll the dough, turning often, into a 1/2cm (roughly) thick piece.
3. Use a 4" round cookie cutter (or cup) to cut out 6 rounds. Tuck each round into a muffin cup and gently work the dough into the sides. Place the muffin tin in the fridge. Repeat with the second disc of dough. Return the muffin pan to the fridge.
4. Add the currants to a small bowl and pour over ½ cup of boiling water. Let stand for 5min. Strain the water from the currants and then add them back into the bowl. Pour the brandy over the currants and set aside.
5. In a pot over medium heat melt together the butter and brown sugar, stirring occasionally.
6. In a 4-cup pourable measure (or bowl) whisk together the eggs, maple syrup, apple cider vinegar, vanilla and salt.

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7. Once the butter and sugar has melted, take it off the heat. While continually whisking, very slowly stream the sugar mixture into the egg mixture until everything is combined.
8. Drain the brandy off of the currants and add a couple currants into the bottom of each tart shell.
9. Pour the butter tart filling into the chilled tart shells and bake at 400F for 10min.
10. Reduce the oven temperature to 375F and continue to cook for an additional 15min.
11. Remove the butter tarts from the oven and cool for at least 30min.
12. Use a sharp knife to gently trace around the perimeter of the tarts to loosen them from the pan. Transfer to a cooling rack and cool completely before serving.

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