

## **Mom's Taffy Tarts** (Passed down through Mom's family)

1 cup brown sugar	1 tbsp. corn syrup
1 egg	1 tsp vanilla
butter the size of an egg	1 tsp cream or milk
salt	

Combine the ingredients. Pour or spoon into the tart shells (unbaked). Bake in a 425°F oven on the rack second from the top for 10 minutes.

Janet's notes:

I usually double this recipe and it will make at least 2 dozen tarts depending on the size. A large egg is ~  $\frac{1}{4}$  cup +/-

Optional: add walnuts and or raisins to make butter tarts.

## **Mom's Pie Crust** (Originally from her Mother)

2/3 cup lard	Pinch of salt
1 $\frac{3}{4}$ cup flour	

Combine the three ingredients with a fork or pastry knife till crumbly in a bowl with a lid. Or (my modern convenience) use a food processor - briefly pulse until mixture is crumbly.

Add 6  $\frac{1}{2}$  tbsps. of cold water. Shake some flour over top of the water. Put the lid on the bowl and shake the pastry until it rolls into a ball. Or pulse until it starts to form a ball. Roll the pastry out.

Janet's notes:

The secret to flakey pastry is to keep ingredients cold, handle as little as possible so you do not begin to develop the gluten in the flour. I use a pastry cloth that I store in the freezer to keep it cold for my pastry. No matter how you do it, handle the pastry as little as possible. And yes you do want to see the lard making white streaks through the pastry - if the colour is uniform, then the pastry will be compacted and not flakey.