

## Raisin Custard Tarts

### Grandma Florence Lassond's Raisin Custard Tarts Recipe

*makes approx. 10 tarts*

#### Unbaked pie crust

**50-100 raisins** (50 raisins is a scant 1/4 cup)

**1 egg**

**3/4 cup sugar**

**1/8 cup flour**

**1/2 teaspoon vanilla**

**1 cup water**

**5 Tablespoons butter**



**Preheat oven to 350 degrees.**

**Roll out pie crust.**

**Place widest part of ramekin or other small baking dish on pie crust. Using a butter knife, cut a circle about 1/4"-1/2" larger than the dish around each.**

**Place pieces of crust into each ungreased ramekin and pat into place. Crust will not go all the way up the side of ramekin. Create a rolled edge.**

**In a medium bowl, whisk egg. Add water, sugar, flour, vanilla. Whisk to mix.**

**Rinse raisins with water. Remove stems. Pat dry. Divide raisins evenly amongst prepared crusts.**

**Using a small measuring cup, carefully fill prepared crust almost to the bottom of the rolled crust edge.**

**Add 1/2 TBS. of butter to each ramekin. Add additional custard if needed.**

**Bake at 350 degrees for about 30 minutes or until butter knife inserted into center comes out clean. It may have melted butter on it. Filling will be bubbly and pie crust will look done.**

**Cool completely on wire rack before removing tarts from ramekins.**

**Serve at room temperature. Refrigerate remaining tarts.**