

## Raspberry tarts

### Ingredients:

5 ½ cups all-purpose flour  
 1 lb (pound) vegetable lard  
 2 teaspoons salt  
 1 egg stirred slightly  
 1 tablespoon vinegar  
 1 cup Raspberry preserves or jam  
 Cold water



### Instructions:

Mix together flour and salt. Cut in vegetable lard with pastry blender or 2 knives, until the shortening mixture is in pea size pieces. In a measuring cup, combine the egg and vinegar and add enough cold water to make one cup. Stir the liquid into the flour mixture, mix well.

Shape the dough into a ball, and separate into 3 portions. Lightly flour a surface and roll out the dough to a ¼ inch thickness. Using a 4 inch diameter cutter, press and cut dough into circles.

Grease or use oil spray on one or two muffin pans. Lay and press individual circles of dough into muffin pans, to create individual tarts.

Add 1 teaspoon raspberry jam, filling the tart 1/3 of the way. Do not over fill the tarts as the pastry does shrink during cooking. Bake in a preheated oven 30 minutes at 325°F / 162°C, Gas mark 3, until crust is lightly browned.

**Tip:** Raspberry jam seems to work best with this pastry, but you can use your favorite preserves as well. Try creamed maple syrup and walnuts. Yummy!