



## Favourite Recipes from our Members

### BUTTER TART SQUARES

- ½ Cup Butter or Margarine
- 1 Cup of Sifted Flour
- 2 Tbsp White Sugar
- 1 ½ Cup of Brown Sugar
- 1 Cup of Raisins & or Chopped Nuts
- 2 Eggs
- 3 Tbsp Flour
- ½ Tsp Baking Powder
- 1 Tsp Vanilla Extract

#### BASE

- Cream butter well, then add 1 cup flour & 2 Tbsp white sugar & cream well.
- Press smoothly into an ungreased 8-9" pan & bake @ 350 F for 15 minutes

#### TOPPING

- Mix together remaining ingredients when base is cooked.
- Remove from oven & spread topping evenly over the base
- Return to the oven and cook for 20 min until golden brown
- Let cool and cut into squares

\*\* If you like runnier squares then add an extra egg to the topping mix.