

Butter Tart Squares



Vegetarian

READY IN

ready

45 min.

SERVINGS

servings

12

CALORIES

calories

238 kcal

DESSERT

Ingredients

- ☐ 1.5 cups brown sugar packed
- ☐ 0.3 cup butter melted
- ☐ 2 tablespoons confectioners' sugar
- ☐ 2 eggs beaten
- ☐ 1.3 cups flour all-purpose
- ☐ 1 cup raisins
- ☐ 1 teaspoon vanilla extract
- ☐ 1 tablespoon distilled vinegar white

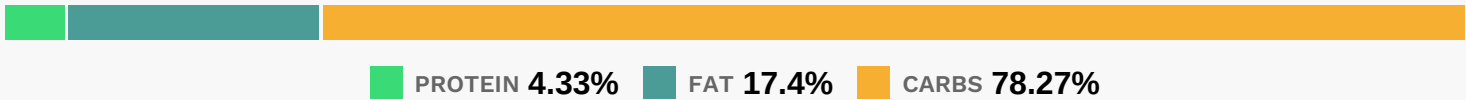
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ To Make Base: In a small mixer bowl, cream together 1/2 cup butter or margarine and confectioners' sugar. Blend in flour. Pat into 9X9 inch square pan.
- ☐ Bake in preheated oven for 5 minutes.
- ☐ To Make Filling: In a large bowl combine brown sugar, melted butter or margarine, beaten eggs, vinegar, vanilla, and raisins.
- ☐ Pour over base and bake in preheated oven for 35 to 40 minutes, until set.

Nutrition Facts



Properties

Glycemic Index:19.48, Glycemic Load:12.28, Inflammation Score:-2, Nutrition Score:3.8252173791761%

Nutrients (% of daily need)

Calories: 238.44kcal (11.92%), Fat: 4.73g (7.27%), Saturated Fat: 2.7g (16.89%), Carbohydrates: 47.82g (15.94%), Net Carbohydrates: 46.65g (16.96%), Sugar: 28.09g (31.21%), Cholesterol: 37.45mg (12.48%), Sodium: 52.25mg (2.27%), Alcohol: 0.11g (100%), Alcohol %: 0.21% (100%), Protein: 2.65g (5.29%), Selenium: 7.13µg (10.19%), Vitamin B1: 0.12mg (7.93%), Vitamin B2: 0.12mg (7.18%), Manganese: 0.14mg (7.11%), Folate: 28.05µg (7.01%), Iron: 1.24mg (6.91%), Vitamin B3: 0.94mg (4.71%), Fiber: 1.17g (4.69%), Potassium: 162mg (4.63%), Phosphorus: 39.95mg (4%), Copper: 0.07mg (3.69%), Calcium: 33.53mg (3.35%), Vitamin A: 157.78IU (3.16%), Vitamin B6: 0.05mg (2.62%), Magnesium: 9.99mg (2.5%), Vitamin B5: 0.22mg (2.17%), Zinc: 0.22mg (1.47%), Vitamin E: 0.19mg (1.3%), Vitamin B12: 0.07µg (1.22%)