



# HOME COOKING *with Cathy*

by Cathy Abernethy

CLARINGTON PROMOTER  
CONTRIBUTOR



Last week Jim attended a gathering of childhood friends. Janice Harrison (nee Orange) explained to him that she recently took up baking as a past-time by utilizing the many recipes she received at her wedding shower more than 40 years ago.

Jim was very surprised to hear that his mother's Butter Tart recipe was one of them. He could not believe that his mother had actually passed on the recipe handed down from her mother. The same recipe that, during the 80's and 90's made famous Peggy's Tarts & Pies located in the old Avening schoolhouse on Airport Road, in the Mulmur Hills just south of Creemore, Ontario.

Thanks to Janice we are able to share with you the two-part hand written original recipe that made her famous.

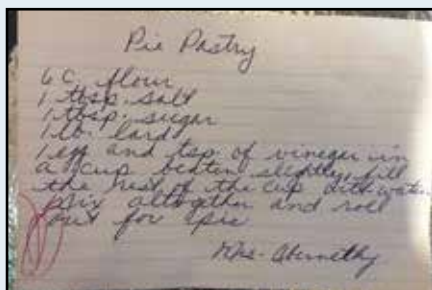
A fitting tribute to Nanna Peg..... enjoy !

## Peggy's Award Winning Butter Tarts

### PART 1 - The Pie Pastry

#### Ingredients:

- 6 cups flour
- 1 tbsp salt
- 1 tbsp sugar
- 1 lb Lard



#### Preparation:

Place 1 egg and 1 tsp. of vinegar in a cup beaten slightly, fill the rest of the cup with water. Mix all together and roll out for pie.

-Mrs. Abernethy

### PART 2 - The Butter Tart Filling

#### Ingredients:

- ¾ cup brown sugar
- 1 tbsp corn syrup
- 1 egg unbeaten
- 1 tbsp butter
- 1 tsp vanilla
- ½ tsp salt
- (maybe a sprinkle of vinegar)
- ¼ cup currants



#### Preparation:

Add together and mix lightly  
Cook in oven in pastry shells at 450 degrees F for 15 minutes

- Mrs. Abernethy