

## Birch Butter Tarts

2/3 Cup	Butter
1 3/4 Cups	Brown sugar
2	Eggs
1/4 Cup	<b>Sweet Tree Ventures Birch Syrup</b>
1/4 Cup	Milk
1 Tsp	Vanilla
1 Cup	Raisins
1 Cup	Coconut
1 Cup	Nuts
30	Pastry shells (depending on size)

1. Preheat oven to 350°F.
2. Arrange pastry shells in pan(s).
3. Beat butter and sugar until creamy.
4. Add eggs, **birch syrup**, milk and vanilla, and beat until well blended.
5. Stir in raisins, coconut and nuts, and then fill shells.
6. Bake for approximately 22 minutes, depending on your oven. Enjoy!