



Butter Tart Squares Recipe

The First Bite That Hooked Me

The smell of buttery crust and caramel hit me before I even saw the tray. My aunt slid a warm square onto my plate—sticky, sweet, and perfect. One bite and I was sold. The gooey filling paired with the crisp base felt like magic. **Ever wondered how you could turn butter tart squares into something unforgettable?**

I begged my aunt for the recipe that day. She laughed and said, “It’s all in the brown sugar.” Now, every time I bake these, that memory comes rushing back. Food ties us to people we love. What’s a dish that takes you back?

My First Butter Tart Disaster

My first try was a mess. I forgot to chill the butter, so the crust turned soggy. The filling overflowed, making a sticky lake in my oven. But the taste? Still amazing. **Sometimes, imperfect things are the most delicious.**

That flop taught me to read recipes twice. Now I keep butter ice-cold and measure carefully. Cooking isn't about perfection—it's about joy. Share your own kitchen mishaps below!

Why These Squares Shine

- The crust is crisp yet crumbly, like a shortbread cookie.
- The filling stays soft but firms up just enough to hold its shape.

The raisins add a chewy surprise, but you could swap them for nuts. **Which flavor combo surprises you most?** Try it with dried cranberries for a tart twist.

A Slice of History

Butter tarts hail from Canada, dating back to the 1900s. They were a thrifty way to use pantry staples like sugar and butter. *Did you know some argue over raisins—in or out?*

See also Chocolate Chip Cookies

Squares are a modern twist, easier to share at gatherings. Next time you bake them, think of the generations before you. What's your take on the raisin debate?



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Ingredients:

Ingredient	Amount	Notes
All-purpose flour (Crust)	1 cup	
Granulated sugar (Crust)	2 tablespoons	
Salt (Crust)	1/4 teaspoon	
Cold unsalted butter (Crust)	1/2 cup	Cubed
Unsalted butter (Filling)	1/2 cup	Melted
Packed brown sugar (Filling)	1 cup	
Large eggs (Filling)	2	
All-purpose flour (Filling)	2 tablespoons	

Ingredient	Amount	Notes
Vanilla extract (Filling)	1 teaspoon	
Salt (Filling)	$\frac{1}{4}$ teaspoon	
Raisins (Filling)	$\frac{1}{2}$ cup	Optional

How to Make Butter Tart Squares

Step 1

Preheat your oven to 350°F. Line an 8×8-inch pan with parchment paper. This makes cleanup easy. Leave some paper hanging over the edges.

Step 2

Whisk flour, sugar, and salt in a bowl. Cut in cold butter until crumbly. Press into the pan evenly. Bake for 15 minutes until golden.

(*Hard-learned tip: Chill the butter first. It makes the crust flakier.*)

Step 3

Mix melted butter and brown sugar until smooth. Add eggs, flour, vanilla, and salt. Whisk well. Stir in raisins if you like them.

Step 4

Pour the filling over the warm crust. Spread it evenly. Bake for 25-30 minutes. The filling should puff slightly and set.

Step 5

Let it cool completely before cutting. Lift it out using the parchment. Slice into squares. Enjoy the gooey goodness!

What's the trick to a flaky crust? Share below!

Cook Time: 40-45 minutes

Total Time: 1 hour

Yield: 16 squares

Category: Dessert, Baking

Fun Twists on Butter Tart Squares

Maple Pecan

Swap raisins for chopped pecans. Add a splash of maple syrup to the filling.

See also Cracker Salad

Chocolate Chip

Skip the raisins. Fold in dark chocolate chips instead. Sweet and rich!

Bacon Crunch

Crumble cooked bacon on top before baking. Salty-sweet perfection.

Which twist would you try first? Vote in the comments!

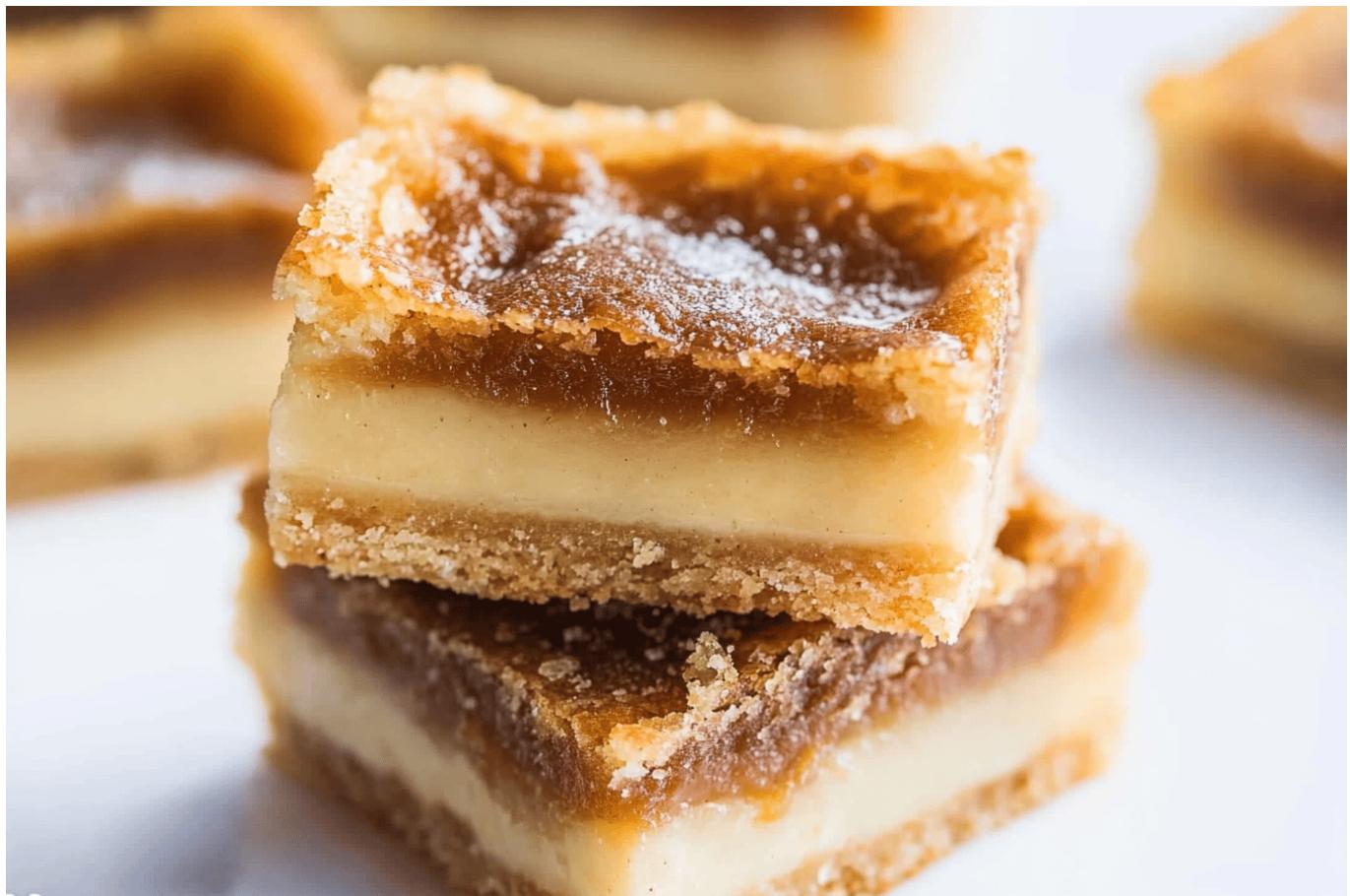
Serving & Pairing Ideas

Serve warm with vanilla ice cream. Or dust with powdered sugar for a pretty finish.

Pair with black coffee for a classic combo. Or try a sweet dessert wine like Moscato.

Which would you choose tonight? Let us know!

Fun fact: Butter tarts are a Canadian classic. These squares are just as tasty!



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Storing and Serving Tips

These butter tart squares keep well in the fridge for up to 5 days. Cover them tightly to avoid drying out. Freeze extras for 3 months—thaw at room temp before serving. Warm them slightly for a gooey treat. Batch-cooking? Double the recipe and freeze half. *Fun fact: These taste even better the next day as flavors meld.*

Why this matters: Proper storage keeps them fresh and tasty. Ever tried freezing desserts? Share your tricks below!

Common Issues & Fixes

Filling too runny? Bake 5 more minutes until set. Crust too crumbly? Press it firmer into the pan next time. Squares sticking? Use parchment paper for easy lifting. If raisins sink, toss them in flour first. Overbaking makes the filling dry—watch the clock.

Why this matters: Small tweaks make big differences. What's your biggest baking hurdle? Let's troubleshoot together!

Your Questions Answered

Can I make these gluten-free? Swap flour for a 1:1 gluten-free blend. Texture may be slightly denser.

How far ahead can I prep these? Bake 2 days early or freeze unbaked squares for later.

Any butter swaps? Margarine works but lacks richness. Coconut oil adds a twist.

Can I skip raisins? Yes! Try nuts or chocolate chips instead.

Doubling for a crowd? Use a 9×13-inch pan and add 5 minutes to bake time.

See also [Cheesy Hamburger Rice Casserole](#)

Final Thoughts

These squares are a sweet slice of comfort. Perfect for potlucks or cozy nights. *Fun fact: My grandkids call them “sticky gold.”* **Tag @SavoryDiscovery on Pinterest with your creations!** Did you try a twist on the recipe? Tell me in the comments.

Happy cooking!



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—Elowen Thorn