**Cape Breton Pork Pies**

makes 3 dozen

Source: Marie Nightingale via Alice MacHattie

via Brenda Leenders

to you!

**Shortbread Crust**

1 cup butter

½ cup brown sugar

1 tsp vanilla

2 cups flour

**Date Filling:**

1 cup cut up dates

½ cup brown sugar

½ cup water

1 tsp lemon juice

2 tsp lemon rind

½ tsp vanilla

**Butter icing:**

1/2 cup icing sugar

2 Tbsp butter

2 tsp milk

Maple flavouring

Cream butter, sugar, vanilla until light and fluffy

Gradually add flour to form a ball of dough

Press small amounts of dough to form crust in mini size tart tins

Bake 350F for 10 minutes

Remove from tins, cool

Combine dates, sugar, water, lemon juice and rind in saucepan

Cook over medium heat until dates are soft, stirring frequently

Remove from heat, add vanilla

Fill tart shells, cool

Cream butter, icing sugar, milk and flavouring into an icing

Top each tart with a swirl of icing