



## Treacle Tart

This pudding is perfectly partnered by the not too sweet vanilla ice-cream and best eaten warm. The flan base is the buttery, crisp one I use under all sweet things.

### Pastry

112g butter chilled

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150g plain flour

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25g icing sugar

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Weigh all the pastry ingredients, put in a food processor & blitz until they resemble crumbs. Tip into a flan dish measuring 23 cm diameter (we use a glass ovenproof flan dish). With cool hands push & press the crummy mix into the base & up the sides. Leave in the fridge for 30 minutes.

Cook in a moderate oven 180°C for about 20 minutes-I don't worry about pricking or baking blind. It doesn't need to change colour much.

### Filling

8 tablespoons (tbs) golden syrup

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75g butter

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3 small or 2 large eggs

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Lemon juice

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Measure the 8 tbs of golden syrup into a saucepan - a warm spoon helps. Add the butter and melt over a low heat stirring until all melted & runny but not too hot.

Take off the heat & add the beaten eggs & mix thoroughly. Just before you pour into the flan base add a shake or 2 of lemon juice & stir again.

Pour into the base & bake at 180°C for about 25 minutes or until the filling is just firm to touch.

Serve warm with vanilla ice-cream or unsweetened whipped cream.

From Claire Macdonald - Seasonal Cooking