

Treacle Tart

“It must be very nice to be a treacle tart,” Tumtum said as he cut himself a large slice of one. “Just think how happy everyone would be to see you.”

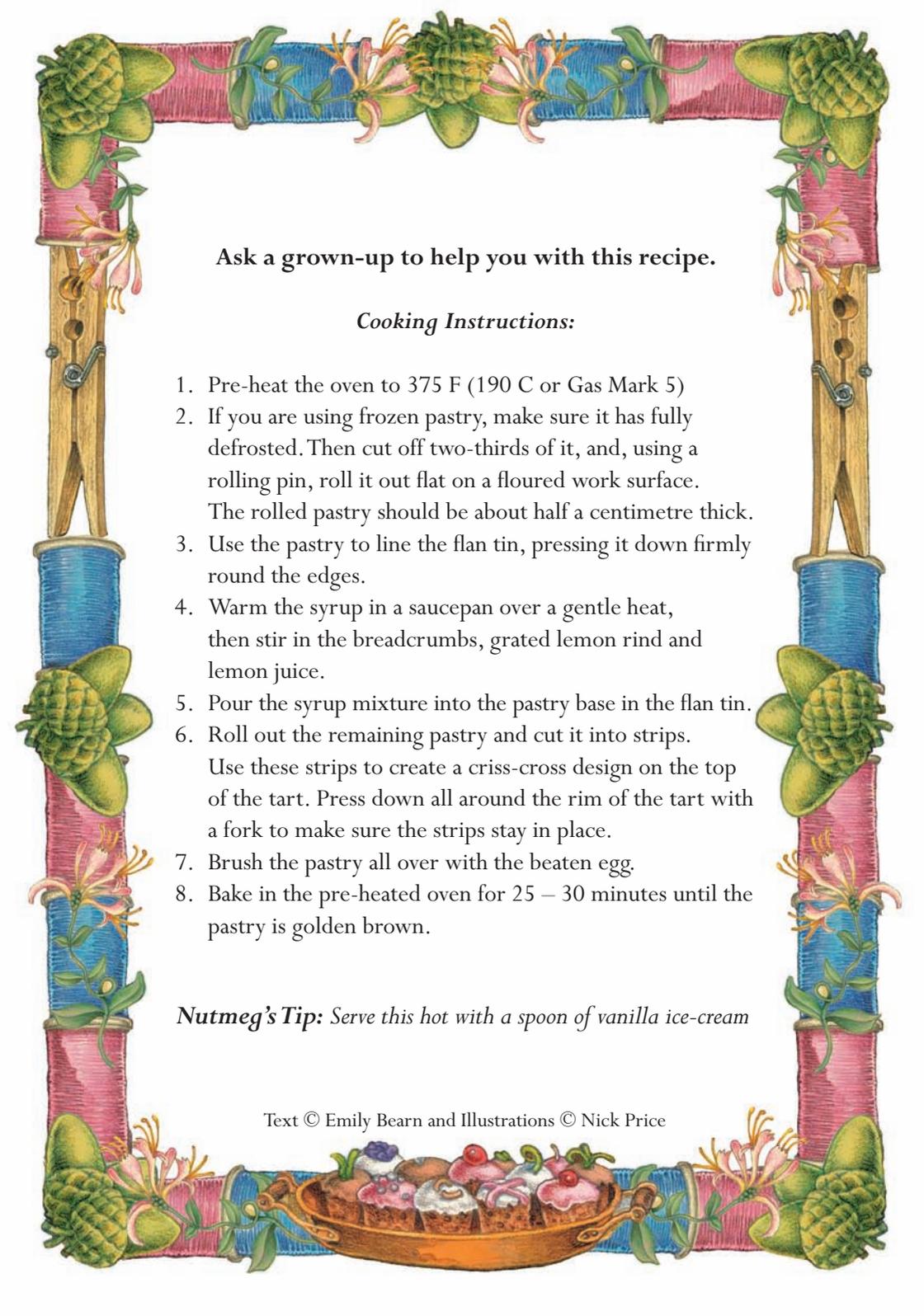
Serves 4 – 6

Ingredients:

- 12 oz (350 g) shortcrust pastry
- 5 oz (10 tablespoons) of golden syrup
- 4 oz (10 tablespoons) fresh white breadcrumbs
 - grated rind and juice of 1 lemon
- 1 egg beaten with 1 tablespoon of water

You will also need:

- a rolling pin
- a flan tin (round and shallow) about 10 inches across
 - a saucepan
 - a wooden spoon
- a pastry brush (if you do not have a pastry brush, you could use a clean, thick painting brush instead)
 - a pair of oven gloves



Ask a grown-up to help you with this recipe.

Cooking Instructions:

1. Pre-heat the oven to 375 F (190 C or Gas Mark 5)
2. If you are using frozen pastry, make sure it has fully defrosted. Then cut off two-thirds of it, and, using a rolling pin, roll it out flat on a floured work surface. The rolled pastry should be about half a centimetre thick.
3. Use the pastry to line the flan tin, pressing it down firmly round the edges.
4. Warm the syrup in a saucepan over a gentle heat, then stir in the breadcrumbs, grated lemon rind and lemon juice.
5. Pour the syrup mixture into the pastry base in the flan tin.
6. Roll out the remaining pastry and cut it into strips. Use these strips to create a criss-cross design on the top of the tart. Press down all around the rim of the tart with a fork to make sure the strips stay in place.
7. Brush the pastry all over with the beaten egg.
8. Bake in the pre-heated oven for 25 – 30 minutes until the pastry is golden brown.

Nutmeg's Tip: Serve this hot with a spoon of vanilla ice-cream

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