

Treacle Tart

Serves 12

A smaller tart can be made by reducing the quantities by half and using a 20 cm/8in flan tin.

- 1 kg/2lb sweet shortcrust pastry

Filling:

- 550g/1 1/4 lb golden syrup
 - 450 ml/3/4 pint double cream
 - 150g/5oz fresh breadcrumbs
 - 4 medium eggs, beaten
 - Juice of 1 lemon
 - Icing sugar, to dust
1. Roll out the pastry thinly and use to line a 26cm/11in flan tin, 3.5cm/1 1/2 in deep. Chill in fridge for 30 minutes.
 2. Line the pastry case with foil in a 190-degree centigrade/ Gas mark 5 oven for 20 minutes. Remove the foil and leave to cool down.
 3. To make the filling, warm the syrup slightly so it liquifies sufficiently to beat in the cream, breadcrumbs, eggs and lemon juice. Pour the syrup mix into the pastry case and bake in a 160 degrees centigrade/Gas mark 3 oven for 40 minutes or until the filling is firmly set. Leave to cool at room temperature and serve dusted with icing sugar.
 4. Accompany with scoops of vanilla ice cream.