#### **Syrup and Cornflake Tart**

Written by Crunch Man Tuesday, 18 November 2008 09:50 - Last Updated Tuesday, 13 January 2009 20:04

# **Ingredients & Quantities**

#### **Shortcrust Pastry:**

- 180g of Flour
- 40g of Margarine
- 40g of Lard
- 30ml of Water

## Filling:

- 110g of Syrup
- 80g of Cornflakes
- 110g of Red Jam (strawberry or raspberry)
- 40g of Margarine
- 30g of Sugar

## **Method**

- 1. Line the tart trays with the shortcrust pastry and crimp the edges.
- 2. Prick the pastry and bake the cases blind, for approximately 20 minutes at 400F/200C.
- 3. Melt the margarine, sugar and syrup in a double saucepan, then stir in the cornflakes.
- 4. Spread a thin layer of jam over the pastry cases and place the cornflake mixture on top.
- 5. Return the tarts to the oven for 5 minutes to allow the mixture to set.