

Syrup and Cornflake Tart

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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.