

Cornflake Pie

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Tuesday, 25 November 2008 19:42 -

Cornflake Pie recipe

Ingredients & Quantities

Pie

- 600ml of Milk
- 110g of Shortcrust Pastry
- 3tbsp of Raspberry Jam
- 3tbsp of Custard Powder
- 2-3tbsp of Desiccated Coconut
- 2tbsp of Sugar

Cornflake Mix

- 100g of Margarine
- 100g of Sugar
- 100g of Golden Syrup
- 100g of Cornflakes

Method

1. Pre-heat oven to 400F/200C.
2. Roll out the pastry dough, line a greased baking dish and blind bake for 15 minutes.
3. Allow pastry to cool.
4. Spread the jam over the pastry base and sprinkle with the coconut.
5. Bring the milk to the boil and whisk in the sugar and custard powder. Pour the mixture in to the pastry case.
6. Sprinkle with coconut or a little sugar to prevent a skin from forming.
7. Melt the margarine with the sugar and syrup in a saucepan.
8. Remove from the heat and add the cornflakes.
9. Pour the cornflake mixture over the top of the pie and place in the fridge.
10. Allow to cool before serving.