Cornflake Pie

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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.