

Lemon Demon

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Lemon Demon recipe

Ingredients & Quantities

- 280g of Self Raising Flour
- 140g of Margarine
- 40ml of Water

Filling

- 110g of Lemon Curd
- 3 Eggs
- 30g of Castor Sugar
- 40g of Dried Milk
- 360ml of Water

Method

1. Make up the pastry and line flan tins. Crimp the pastry edges.
2. Spread the lemon curd over the pastry.
3. Whisk together the eggs, sugar and milk and pour over the lemon curd.
4. Bake at 400F/200C for 10 minutes.
5. Reduce heat to 325F/160C for about an hour, until set.
6. Serve hot or cold.