Written by Crunch Man Friday, 12 December 2008 14:07 -

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.