

# Recipe of the Month - December

## Toffee Cream Tart

*Hands-down this is the most popular dessert recipe we have and is back on our Primary School Menu by popular demand! Now you can try it at home.*

**Serves 8**

### Ingredients for the Pastry

175g	Plain White Flour
25g	Wholemeal Flour
100g	Margarine
25ml	Water

### Ingredients for the Filling

85g	Margarine - cubed
135g	Golden Syrup
60g	Plain Flour
280ml	Milk
10g	Cocoa Powder (optional)

### Method

1. To make the pastry, sift the flour in to a mixing bowl and add the margarine.
2. Using a pastry knife or your hands, rub the fat in to the flour until it resembles fine breadcrumbs.
3. Add the measured water and combine with the mix until the pastry comes together.
4. Roll the pastry out and line a 20cm x 30cm tin. Prick the base and flute the edges.
5. Bake blind in a moderate oven at 200°C for 15-20 minutes.
6. To make the filling, melt the margarine in a pan and stir in the flour, allowing it to cook out for a few minutes.
7. Heat the milk in another pan then add the milk to the margarine and flour mixture gradually, whisking well to achieve a smooth texture.
8. Transfer the filling in to a mixing bowl and whisk until cool.
9. Add the golden syrup and mix evenly.
10. Pour the mixture into the cooked pastry case and allow to set.
11. Dust with cocoa powder and keep cool in the refrigerator until served.



