

Treacle Tart

Serves 6-8

1 x 9"-10" Pre baked sweet pastry case
2 Oranges - Segmented

Treacle Tart Ingredients

275g Golden syrup
25g Black treacle
60g Ground almonds
1 Egg
150ml Double cream
85g Fresh breadcrumbs

Method

- Combine all the ingredients together in a food processor.
- Rest the mix in the fridge for 24 hours.
- Pour the mix into the pre baked sweet pastry case.
- Bake at 180 c for 10 minutes then lower the heat to 150 c for a further 10 minutes.
- Remove from the oven and leave to cool to room temperature before serving.

To Serve

Portion the treacle tart into 6 or 8 portions and serve with the oranges segments and a little of the juice.
The tart can also be served with pouring cream or marmalade ice cream.