



Treacle tart

This pudding is perfectly partnered by the not too sweet vanilla ice-cream and best eaten warm. The flan base is the buttery, crisp one I use under all sweet things.

Pastry

112g butter chilled

150g plain flour

25g icing sugar

Weigh all the pastry ingredients, put in a food processor & blitz until they resemble crumbs. Tip into a flan dish measuring 23cm diameter (we use a glass ovenproof flan dish). With cool hands push & press the crummy mix into the base & up the sides. Leave in the fridge for 30 minutes.

Cook in a moderate oven 180°C for about 20 minutes – I don't worry about pricking or baking blind. It doesn't need to change colour much.

Filling

8 tablespoons (tbs) golden syrup

75g butter

3 small or 2 large eggs

Lemon juice

Measure the 8 tbs of golden syrup into a saucepan – a warm spoon helps. Add the butter and melt over a low heat stirring until all melted & runny but not too hot.

Take off the heat & add the beaten eggs & mix thoroughly. Just before you pour into the flan base add a shake or 2 of lemon juice & stir again.

Pour into the base & bake at 180°C for about 25 minutes or until the filling is just firm to touch.

Serve warm with vanilla ice-cream or unsweetened whipped cream.

From The Claire Macdonald cookbook