



Mrs Crimble's Treacle Tart



You will need...

Flan dish about 28cm/11 inches diameter and 3-4 cm deep

For the pastry

1 packet Mrs Crimbles Pastry mix
90g butter or to avoid using dairy ingredients use 'dairy free' margarine
4 tablespoons (60ml) water

For the filling

One Mrs Crimbles 400g Fresh White bread (remove the crusts & use a food processor to make into bread crumbs)
750g golden syrup
Zest and juice of 1 large Lemon

Baking Instructions...

1. Preheat the oven to 200°C / 180°C fan / 375°F / Gas Mark 5.
2. Loosen the lid of the syrup tin and place it in a bowl. Pour hot water into the bowl so that the water comes 2 thirds of the way up the outside of the tin. This will warm the syrup and make it easier to handle.
3. Meanwhile make up the Mrs Crimble's pastry mix following the instructions on the box.
4. Line the bottom of a flan dish with pastry taking care not to have any holes or the filling may leak out.
5. Weigh out the warm syrup into a bowl and mix in the breadcrumbs, lemon zest and juice.
6. Pour over the pastry. Bake in the pre-heated oven for 30 40 minutes until golden brown.
7. Leave to cool slightly before serving

Oven temperatures and cooking times may vary. These instructions are given as a guide only.

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