

COOKING TOGETHER

EASY CORNFLAKE TART

WHAT YOU NEED:

- 320g of ready-rolled shortcrust pastry
- Plain Flour for dusting
- 50g Butter
- 125g Golden Syrup
- 25g Light Brown Soft Sugar
- 100g Cornflakes
- 125g Strawberry or Raspberry jam
- Custard, to serve



HOW TO MAKE:

1. Preheat oven to 180C/gas mark 4.
2. Roll out pastry on a lightly floured work surface until it's large enough to fit a 23cm loose-bottomed tart tin. Carefully lift the pastry over the tin and press in to the corners and sides. Trim any pastry hanging over the top of the rim of the tin.
3. Line the pastry with baking/greaseproof paper and fill with baking beans or uncooked rice to blind bake. Bake for 15 minutes. Remove the paper and baking beans/rice then bake for a further 5-10 minutes until just golden. Remove from the oven and trim any excess pastry from the edges using a sharp knife.
4. In a small pan add the butter, syrup and sugar (together with a pinch of salt) and heat up stirring frequently until melted and smooth. Fold in the cornflakes to coat in the butter mixture.
5. Spoon the jam into the cooked pastry base, spread and level out. Pour the cornflake mixture over the jam and gently press down with the back of a spoon. Cover all of the jam with a layer of the mixture. Return the tart to the oven and bake for another 5 minute until the corn flakes are golden and toasted. Leave to cool until just warm before slicing and serving with custard.