

# Get Your Bake On: Old School Butterscotch Tart

One of my fondest memories of primary school was, believe it or not, the school dinners.

I'm not talking about the questionable 'meat' slices we had with our roast dinners (WTF was that stuff?! It's probably best not to know) nor the pink gunge known as Blamange that we were often presented with. I'm talking about the holy grail of puddings that we got once in a Blue Moon, but when that day arrived, my word I was a happy little person;

Butterscotch Tart



I can still remember the taste of it if I close my eyes.

The way the Butterscotch filling stuck to the back of my  
scratched spoon.

The way the pastry flew across my melamine plate if I wasn't  
careful as I cut it.

The dollop of sweet, marshmallow like cream on the top of it.

Utter childhood bliss.

My two eldest boys are suckers for this pudding too so we spent some time yesterday making one. They sat there in the kitchen last night, savouring every mouthful and telling me, "this is the pudding of my dreams Mummy!". Happiness personified.

I hear ya kiddos, I hear ya. Now, where's my slice?

## **Here's the recipe!**

# LIFE IS KNUTTS

## GET YOUR BAKE ON

### OLD SCHOOL BUTTERSCOTCH TART

#### SERVES:

12 (APPROX).

#### TOTAL TIME:

1HR 30MINS

#### INGREDIENTS:

35G PLAIN FLOUR

175G UNSALTED BUTTER

1TSP VANILLA EXTRACT

100ML MILK

175G LIGHT BROWN SUGAR

1 SWEET PASTRY CASE (OR  
MAKE YOUR OWN SWEET  
PASTRY AND BAKE/COOL IT  
READY TO BE FILLED AS I  
DID)

#### METHOD:

\* PLACE THE CUBED BUTTER,  
SUGAR AND MILK IN A  
SAUCEPAN AND HEAT OVER A  
MEDIUM/LOW HEAT UNTIL THE  
BUTTER HAS MELTED.

\* ADD IN THE VANILLA EXTRACT.

\* SLOWLY ADD THE FLOUR,  
WHISKING WELL IN BETWEEN  
ADDITIONS.

\* HEAT FOR 5-6 MINUTES,  
STIRRING CONSTANTLY UNTIL  
THICKENED.

\* POUR INTO YOUR PREPARED  
PASTRY CASE AND LEAVE TO  
SET IN THE FRIDGE FOR AT  
LEAST AN HOUR BEFORE  
SERVING.



*Butterscotch Tart*

