

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.



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