

Butterscotch Tart

Ingredients

Serves: 8

- **For the pastry**
- 300g plain flour
- Pinch of salt
- 150g caster sugar
- 1 egg, beaten
- 150g softened butter
- a little water

- **For the butterscotch filling**
- 320g butter
- 320g demerera sugar
- 6oz milk
- 80g plain flour
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Method

1. **For the pastry**: Sift 300g plain flour with a pinch salt and 150g caster sugar.
2. Add beaten egg and butter and mix to a dough. You may need to add a very small amount of water. Leave in a cool place for 1 hour.
3. After cooling, roll out pastry and place into 2 greased tins (loose based tins are best).
4. Blind bake in oven at 180°C (350°F/Gas Mark 4) for 10-15 minutes.
5. **For butterscotch filling**: Melt 320g butter in a pan over a low heat.
6. Mix in 320g demerera sugar and stir until dissolved.
7. Slowly add the milk and 80g flour, whisking as you do so until smooth.
8. Heat mixture, whisking continuously until butterscotch coats the back of a spoon.
9. Pour into pastry cases. Allow to cool then refrigerate until set.