



Butterscotch Tart

Sarah's Servings: 10 Sarah's skill: Easy, Baking time: 25 minutes

Ingredients

Pastry

200g plain flour
45g icing sugar
100g unsalted cold butter
1 large free range egg

Filling

225g unsalted butter
125ml double cream
225g soft light brown sugar
50g plain flour
6 tbsp milk
Decoration
100ml double cream

Method

1. Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
2. Add the egg and combine in the food processor or by hand until the pastry forms a ball.
3. Wrap in cling film or similar and transfer to fridge to keep cool for at least 1 hour.
4. Preheat the oven to 180°C (160°C fan).
5. Remove the pastry from the fridge and on a floured surface roll out the pastry. Line a round 22cm tart tin with the pastry.
6. Place in the fridge to cool for at least 30 minutes.
7. Place some baking parchment and baking beans on top of the pastry tart.
8. Blind bake the pastry for 20 minutes.
9. Remove the baking beans and paper and bake for a further 5 minutes.
10. Set aside to cool.
11. Filling: In a medium sized pan place the cream, butter and sugar. Whisk on a low heat until everything has melted
12. In a small bowl mix the flour and milk together then add to the pan. Whisk on a medium heat for approximately 10 minutes until thickened.
13. Pour into the case and level with a small spatula, then place in the fridge for at least 4 hours to set.
14. Whip the cream and pipe around the edge of the tart.