

Cornflake Tart

Brigades @ Home – 15/05/2020

Preparation time: 30 minutes

Cooking time: 25 minutes

Overall inc. cooling: 1.5 hours

Makes: 15-18 pieces, depending on size

Ingredients

For the Pastry:

250g sifted plain flour

125g butter or margarine

Cold Water

For the filling:

Jam

125g Caster sugar

125g butter

125g Golden syrup

220g Cornflakes

Method

1. Set your oven to fan 200°C
 2. Grease and line a 20 x 30cm baking tin
 3. Sift the flour into a large bowl
 4. Add the butter and rub together until the mixture resembles fine breadcrumbs
 5. Add the water to the mixture a little at a time, stirring with the knife after each addition
 6. Bring the dough together into a ball
 7. Wrap the ball of dough in cling film and chill in the fridge for at least 30 minutes to relax
 8. Lightly flour a rolling board and rolling pin and roll the dough out to the thickness of a £1 coin
 9. Put the pastry into the lined tin making sure it is tight into the corners and overlaps the top
 10. Prick the pastry with a fork, not all the way through, then line the pastry with more greaseproof paper and fill the centre with baking beads. Bake for 15 minutes
 11. Take the pastry out of the oven, remove the baking beans, and leave to cool in the tin on a cooling rack
 12. Turn the oven down to fan 170°C
 13. Spread the pastry with the jam
 14. Put the butter, caster sugar, and golden syrup into a large saucepan and gently heat until the butter has melted. Stir well
 15. Add the cornflakes to the mixture a couple of handfuls at a time and mix making sure each cornflake is coated
 16. Put the cornflake mixture into the pastry case and even out. Press down well with the back of the spoon to compress
 17. Bake for 10 minutes
 18. Bring the tin out of the oven and leave to completely cool
 19. Remove the tart from the tin and divide it into pieces with a serrated knife
 20. Store in an airtight container
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Ingredients

250g plain flour
125g butter
Cold Water
Jam
125g Caster sugar
125g butter
125g Golden syrup
220g Cornflakes



Utensils

Baking tin & Palette knife
Sieve, Knife & Large bowl
Wooden spoon & Scales
Baking beans & Large pan
Greaseproof paper
Rolling board & Pin
Cooling rack & Oven gloves
Airtight container
Oven: 200°C fan



1.

Weigh the 250g of plain flour into a sieve over the large bowl. Sift it into the bowl



2.

Weigh in the 125g of butter



3.

Rub the butter into the flour with your fingertips until it looks like small breadcrumbs



4.

Add the water a bit at a time, mixing with the knife after each addition



5.

Bring the dough into a ball



6.

Wrap the dough in cling film and chill it in the fridge for 30 minutes



7.

Grease the baking tin and line it with the greaseproof paper



8.

Flour the rolling board and rolling pin



9.

Roll the dough out until it is about the thickness of a £1 coin



10.

Line the baking tin with the pastry making sure it goes into the corners and overlaps the top. Lightly prick with a fork



11.

Line the pastry with some more greaseproof paper and fill with ceramic baking beans



12.

Bake the pastry case for 15 minutes. Remove from the oven, put it onto a cooling rack, and remove the baking beans
Turn the oven down to 170°C fan



13.

Allow the pastry base to cool
Spread the bottom of the pastry case with jam



14.

Weigh the 125g butter, 125g caster sugar, and 125g golden syrup into a large pan



15.

Heat them gently until the butter has melted
Stir it well



16.

Add the cornflakes a few handfuls at a time and mix until each cornflake is coated



17.

Put the cornflake mixture into the pastry case, even it out, and press it down with the back of the spoon
Put it into the oven for 10 minutes



18.

Once fully cool cut it into pieces
Store your tarts in an airtight container

