



# Moorddrift Dairy

## **MILK TART (serves 8)**

A homemade South African melktert is always a winner. Whether you need dessert for your dinner party, a cake for a special occasion or simply just a slice of something sweet with your afternoon cup of tea – this easy melktert recipe will sort you out.

### **INGREDIENTS - PASTRY**

2 cups flour  
1 egg  
½ cup sugar  
2 tsp baking powder  
125g butter  
pinch of salt

Method – pastry:

Cream butter and sugar well together and add the egg, before beating well.

Add all other ingredients – making a stiff dough.

Press into one or two round cake tins/pie dishes and bake at 180°C until light brown.

### **INGREDIENTS - FILLING**

4 ½ cups milk  
2 ½ tbsp cornflour  
1 cup sugar  
3 eggs  
pinch of salt  
2 ½ tbsp flour  
1 tsp vanilla essence  
a big spoon of butter

### **METHOD - FILLING**

Bring milk to the boil.

Beat eggs well and add sugar, flour, cornflour and salt.

Mix well.

Pour boiling milk into the mixture and stir well.

Return to stove and stir well until mixture thickens.

Add butter and vanilla essence and pour into cooked shell.

To decorate, sprinkle with cinnamon

**F R E S H E R F O R L O N G E R**

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