



Moorddrift
Dairy

QUICK MILKTART RECIPE (MICROWAVE)

This recipe for Melktert (Milk Tart) is quick and easy as it uses the microwave to cook it rather than the traditional way in the oven.

INGREDIENTS

1 pack tennis biscuits (Plain butter biscuits will also do)
1 tin condense milk
3 cups warm water
15ml margarine
100ml maizena (corn flour)
75ml cold water
1ts vanilla essence
2 medium eggs

METHOD

Arrange the tennis biscuits in a dish, making a base for the mixture.
Mix the condense milk, margarine, warm water and microwave for 3 minutes.

Mix maizena, cold water, vanilla essence, eggs and salt separately. Combine the two mixtures.
Microwave for 5 minutes on high. Slowly pour mixture over the tennis biscuits.

Crush one or two tennis biscuits with a rolling pin and then sprinkle cinnamon and crumbs over the mixture.

Let the mixture set in the fridge and enjoy!

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

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