



Recipe from: [My Catholic Tradition](#)

Treacle Tart

SERVES FOUR TO SIX

12 oz (unsweetened) shortcrust pastry
1/4 cup golden (light corn) syrup
1 lemon
1 1/2 cups fresh white breadcrumbs

On a lightly floured surface, roll out three-quarters of the pastry to a thickness of 1/8 inch. Transfer to an 8-inch fluted flan tin (quiche pan) and trim off the excess. Chill the pastry case (pie shell) for 20 minutes. Reserve the pastry trimmings.

Put a baking sheet in the oven and preheat to 400°F.

To make the filling, warm the syrup in a pan until it melts. Grate the lemon rind and squeeze the juice. Remove the syrup from the heat. Stir in the breadcrumbs and lemon rind. Leave to stand for 10 minutes. Add more crumbs if the mixture is too thin and moist. Stir in 2 tbsp of the lemon juice. Spread the mixture evenly in the pastry case.

Roll out the reserved pastry and cut into 10–12 thin strips. Twist the strips into spirals and then lay half of them on the filling. Arrange the remaining strips at right angles to form a twisted strip lattice. Press the ends on to the rim. Place the tart on the hot baking sheet and bake for 10 minutes. Lower the oven temperature to 375°F. Bake for 15 minutes more, until golden. Serve warm with creamy custard or ice cream.