

Treacle Tarts

Ingredients

150g golden syrup

75g fresh breadcrumbs (from Loprofin Part Baked Sliced Loaf)

Rind ½ lemon, grated

2 teaspoons lemon juice

100g Loprofin Mix

50g butter

½ teaspoon baking powder

Oven temperature: 190°C/375°F/Gas Mark 5



Method

1. Warm the syrup in a small pan, until runny, and then stir in the breadcrumbs, lemon rind and juice. Keep warm whilst making pastry.
2. Place the Loprofin Mix and baking powder in a large bowl. Rub in the butter until the texture resembles coarse breadcrumbs.
3. Gradually add sufficient water to give a soft, manageable dough. Place the pastry mixture on a sheet of greaseproof paper lightly knead for 30 seconds until a smooth dough is formed.
4. Roll out the dough and use to line 12 tartlet tins or one larger tin.
5. Divide the syrup mixture evenly between the tartlet tins or pour it all into the big tin.
6. If desired, decorate with more pastry. Bake in a preheated oven for 10-12 minutes, until lightly golden.