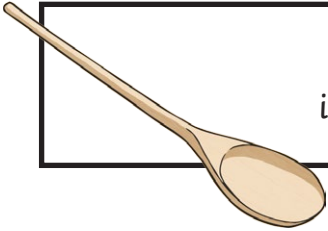



# Milk Tart

## Interesting Fact

This dessert is a South African favourite. Brought here, originally by the Dutch, The Cape Malay influenced the recipe of the years by adding more cinnamon. A milk tart, or Melktert, is a sweet pastry base filled with a pale, milky custard and topped with cinnamon.



Did you know that there is a Milk Tart Day in South Africa which is celebrated on the 27th February.

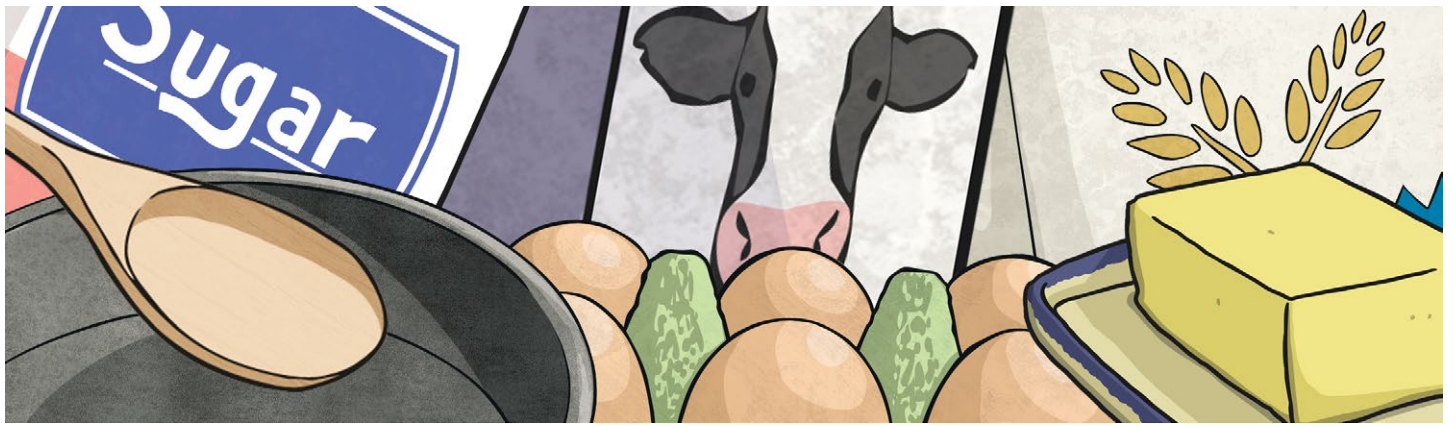


## Challenge

Halving and doubling a recipe can be challenging. Take a look at the following milk tart recipe ingredients. You will need to double it to make a bigger tart.



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# Double Batch of Milk Tart



## Ingredients

### Pastry:

500ml flour

1 egg

125ml sugar

30ml baking powder

125g butter

1ml salt

### Filling:

1125ml milk

45ml cornflour

250ml sugar

3 eggs

1ml salt

45ml flour

5ml vanilla essence

15ml butter

## Ingredients

### Pastry:

### Filling: