

Milk Tart

Pastry

1 cup flour

1 tsp baking powder

½ egg

2oz butter

¼ cup sugar

salt

Cream butter & sugar. Add egg & dry ingredients. Mix well and press into a greased cake pan. Bake at 350°F for 20 mins.

Filling

1½ eggs

1¼ tbsp flour

½ cup sugar

2 ¼ cups milk

1¼ tbsp cornflour

Boil milk. Beat egg & sugar until frothy. Add cornflour. Add milk and cook until it thickens, stirring all the time. Remove from stove. Add a nut of butter and 1/2 tsp vanilla. Beat and fill shell. Sprinkle with cinnamon and nutmeg.