

FRIDGE MILKTART



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Very easy and I've adjusted it over the years. To eliminate lumps, you can beat very well with electric beaters or handheld stick blender.

1600 ml fullcream milk

4 large eggs

250 ml sugar

100 ml cake flour

100 ml maizena

1 ml salt

30 ml butter

10 ml vanilla

200 gram packet tennis

biscuits

fine cinnamon

Spray and Cook dish. Line with whole biscuits. Crumble rest over. Boil milk and butter in micro on high. Beat eggs, vanilla & sugar well. Beat in flour, maizena and salt. Mix well. Gradually mix in hot milk. Return to micro and boil on high till very thick. Remember to stir every few minutes. See my notes above. Pour gently over biscuits. Refrigerate and sift fine cinnamon over when cold.

Topping (optional)

Don't sprinkle cinnamon over, if you are using topping.

385 gram Tin condensed

milk

125 ml fresh lemon

juice

Beat together till thick & spread over cooled milk tart.

Recipe: Ronelle Morgan