

Treacle Tart

Ingredients

- 1 ½ cups English golden syrup, or ¾ cup light and ¾ cup dark corn syrup
- 1 ½ cups fresh breadcrumbs
- 1 tablespoon lemon juice
- ½ teaspoons ground ginger
- 2 whole eggs
- 1 9-inch unbaked pie shell

Directions

- 1- Combine the syrup, breadcrumbs, lemon juice, ginger, and eggs in a large bowl. Mix all the ingredients well.
- 2- Pour into the pie shell and bake for 20 to 25 minutes in a 350 degrees Fahrenheit oven. The tart should be golden brown when done. The treacle tart is usually served with a custard sauce (see A Trifling Custard Sauce).

A Trifling Custard Sauce

Ingredients

- ½ stick vanilla bean
- 1 ½ cups boiled milk
- 1 cup granulated sugar
- 7 egg yolks
- 2 tablespoons unflavored gelatin (2 packages)
- ½ cup heavy cream
- ⅓ cup confectioners' sugar
- 2 teaspoons vanilla sugar (1 package), or 2 teaspoons sugar plus 2-3 drops vanilla extract

Directions

- 1- Place the vanilla bean in the boiled milk to steep.
- 2- Mix the granulated sugar and egg yolks in the saucepan.
- 3- Dilute the gelatin with some of the milk in which the vanilla bean has been steeped. Dilute the sugar and egg yolks with the rest of the milk.
- 4- Combine the gelatin and the egg-and-sugar mixture.
- 5- Put this preparation on a mild fire, preferably in the top of a double boiler, stirring often. Do not let it boil!
- 6- When it is thick enough to coat a spoon that has been withdrawn from the mixture, strain it into a bowl.

7- Cool it, stirring from time to time. When it begins to thicken, whip the heavy cream, and add it along with the powdered sugar and vanilla sugar to the cooled mixture.

Note: If the sauce does not thicken, add 1 to 2 tablespoons of cornstarch.