

Treacle Tart using Leftover Hot Cross Buns

| Ingredients | Kg |
|---------------------------|--------------|
| Pastry | |
| Braun Murbella Pastry Mix | 0.250 |
| Butter | 0.100 |
| Egg | 0.025 |
| Filling | |
| Hot cross buns | 0.150 |
| Golden Syrup | 0.300 |
| Egg | 0.050 |
| Ground Cinnamon | 0.01.5 |
| Mixed Spice | 0.01.5 |
| Cream | 0.045 |
| Total | 0.923 |

Method

- Mix Murbella and butter on slow to form breadcrumbs (4-5 mins)
- Add egg and mix until dough forms (1-2 mins)
- Roll out pastry and line 20 cm tin, trimming the edges
- Prick pastry and refrigerate while filling is being made
- Blend hot cross buns in a food processor to form breadcrumbs
- Heat golden syrup to a thin consistency
- Add the hot cross bun breadcrumbs along with the rest of the ingredients until combined.
- Fill pastry with filling and bake at 190°C (375°F) for 30 minutes

