

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

