



Bread and Apple Treacle Tart

By Debra Howard from Marnhull



Feeds 6 adults

Ingredients

500g breadcrumbs, white or brown or mixture of both

4 apples, peeled, cored and cut into small chunks

Shortcrust pastry

100ml cream (or milk)

8 tablespoons of treacle

Optional - raisins, currants, cinnamon, ginger

Method

Preheat the oven to 180°C (356°F) gas mark 5.

Make your pastry (ready-made pastry will suffice).

Line a 10" flan dish with your pastry. Place to one side.

Tip the breadcrumbs into a large mixing bowl and then add the apples, mixing them together.

Pour the cream, or milk, into the mixture and stir gently to provide an even consistency.

Add the treacle, again stirring gently.

Add any of the optional items.

Pour the mixture into the pastry flan dish.

Put into the oven for 25 – 30 minutes, so that the treacle and mixture have turned to a delicious golden brown.