



Condensed Milk Rusks

Servings: 72

Prep Time: 30min

Cook Time: 1hr

Ingredients

- 1 x 397g Tin SPAR Condensed milk
- 500ml SPAR Milk
- 375ml SPAR Choice Butter or Brick Margarine
- 125ml SPAR Sugar
- 1,5kg SPAR Self Raising Flour
- 10ml Cream of Tartar
- 3ml Salt

Directions

1. Preheat the oven to 180°C.
2. Grease 3 small loaf tins (18 x 8cm).
3. Heat the condensed milk, milk and butter/margarine and sugar together. Stir until butter is melted. Remove from heat.
4. Sift the flour, cream of tartar and salt together. Add this to the lukewarm milk mixture and mix to form a dough. Knead for 10 minutes.
5. Roll into little oblong balls and pack into the rusk tins.
6. Bake for about 1 hour. Turn onto a wire rack to cool. Break apart and place on wire racks. Dry out in a very low oven.