



Selfkorsmelktert

Servings: 1 tart

Prep Time: 10min

Cook Time: 1hr15min

Ingredients

- 4 eggs
- 200g sugar(1C)
- 30ml butter or margarine (2 tblsp)
- 140g Self raising flour (1 C)
- 1l milk (4 c)
- 1ml cinnamon (1/4 tsp)

Directions

1. Pre heat the oven to 160 degree C
2. Grease an ovenproof tart dish of 2l (8 C)
3. Separate the eggs. Beat the egg yellow and sugar till it's mixed well
4. Melt the butter or margarine and beat it into the sugar mixture
5. Add the Self raising flour and mix
6. Add the milk
7. Beat the egg whites till it forms soft points and fold it into the mixture
8. Pour the mixture into the tart dish and sift the cinnamon on top
9. Bake the tart 1hr15min till it's golden brown and congealed
10. Serve warm