

CREATIVE CAKES
Post Toastie Tart
By Carol Burgers



Post Toastie Tart

Ingredients

Crust:

¾ cup crushed post toasties

1 teaspoon ground cinnamon

½ cup sugar

¼ cup melted butter or margarine

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Filling:

2 cups milk

2 TBS sugar

2 TBS butter

3 egg yolks

2 TBS maizena (cornflour)

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Topping:

3 eggs whites

12 TBS sugar

Method:

1. Mix all the crust ingredients together and press into a greased pie dish.
2. Bring the milk, sugar and butter for the filling to the boil in a saucepan. In the meantime, mix together the 3 well beaten eggs yolks and maizena (corn flour) and then add carefully to the sauce pan (custard mixture).
3. Stir until thick; allow cooling slightly, and then gently pouring into the crust.
4. Beat the egg whites with 9 TBS sugar until very stiff. Then fold in the remaining 3 TBS sugar.
5. Arrange the meringue mixture over the custard filling.
6. Bake at 100 degrees Celsius for ½ hour.