

Maple Nut Tart



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Food in a
minute

Another great recipe idea from

Wattie's

Maple Nut Tart

Serves: 4-6 **Prep time:** 20 minutes **Cook time:** 45 minutes

1 sheet	ready rolled sweet shortcrust pastry
1½ cups	mixed nuts* (210g), toasted
¼ cup	brown sugar
¼ cup	flour
¾ cup	Cottee's Maple Flavoured Syrup
	rind of 1 lemon
2	eggs



1. Pre-heat the oven to 190°C.
2. Re-roll the sheet of pastry to line the base and sides of a 19cm loose-bottom flan tin. Trim the edges. Chill for 10 minutes.
3. To 'blind bake': Line the pastry with baking paper and fill with baking beans. Bake for 15 minutes.
4. Remove the blind baking material and return the tart to the oven for a further 3-4 minutes. Cool. Reduce oven temperature to 180°C.
5. Distribute the toasted nuts evenly over the base of pastry.
6. Beat together the brown sugar, flour, **Cottee's Maple Flavoured Syrup**, lemon rind and eggs. Pour into the tart case.
7. Bake for 25-30 minutes or until the filling is set.
Serve warm with whipped cream or ice cream.

*Choose a selection of your favourite nuts such as pecans, almonds, macadamias and hazelnuts. Place on an oven tray and toast in a preheated 190°C oven for 5-8 minutes, until golden.