

Treacle Tarts



Mix

200

200



grams



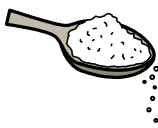
flour,

1 1/2

1 1/2



teaspoon



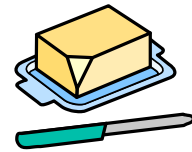
sugar and

100

100



grams

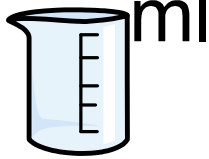


butter.

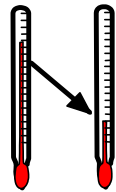


Add

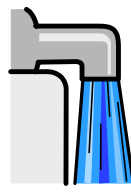
60



ml



cold



water

and

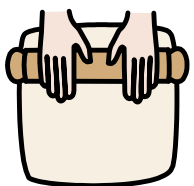


mix .



Grease

a bun tray.



Roll out

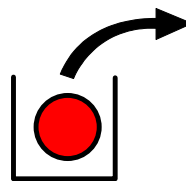
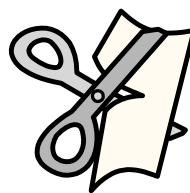
the pastry

and

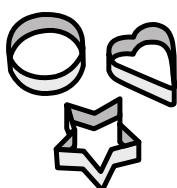
cut

out

with



pastry



cutters

and



put

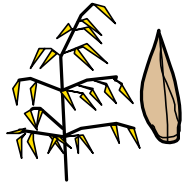
them in the



bun tray.

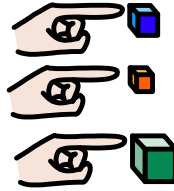


Sprinkle



oats

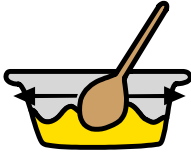
into



each



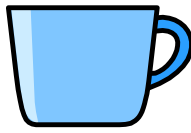
tart.



Mix

1  $\frac{1}{2}$

1 1/2



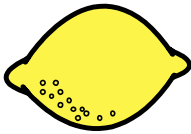
cups



syrup,



lemon juice



lemon

zest and

1  $\frac{1}{4}$

1/4



teaspoon



ginger



spice .

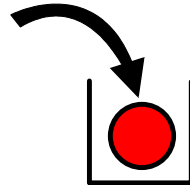


Put

some of the



mixture



into

the



pastry

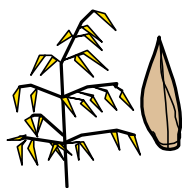


cases.

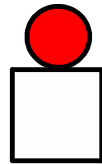


Sprinkle

more



oats



on top

of the mixture.



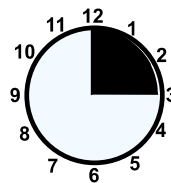
Bake

at 200 degrees for

200°C



10 to



15 minutes.