

APPLE CRUMBLE MILK TART

Serves 8

INGREDIENTS

For the milk tart filling:

- 3 tbsp custard powder
- ½ (192g) tin condensed milk
- 2 eggs, medium sized
- 1 tsp cinnamon

For the crust:

- 1½ cups Kellogg's® Nutty Delight Granola
- ¼ cup butter, melted
- 2 tbsp honey

For the hacky granola topping:

- ½ tin (192g) apple slices
- 1½ cups Kellogg's® Nutty Delight Granola
- ½ tsp ground cinnamon

METHOD

1. Grease a 25cm round pie dish with and set aside. **Chef's Tip: You can use a round baking tin lined with greaseproof paper if you don't have a pie dish!*

For the milk tart filling:

2. In a large, heatproof bowl, combine the custard powder with 4 tablespoons of water and stir to form a smooth paste.
3. Whisk in the condensed milk, eggs and 2 cups of water until combined. Sprinkle in the cinnamon powder and whisk to disperse evenly.
4. Microwave the mixture on high for 4 minutes. Remove the bowl from the microwave and whisk vigorously to prevent lumps from forming. Microwave on high for another 3 minutes and whisk. Microwave the mixture on high for a final 2 minutes and whisk.
5. Cover the bowl with cling wrap, making sure that it is touching the top of the custard and place the custard in the fridge for 20 minutes to cool. **Chefs Tip: Covering the top of the custard with cling-wrap prevents a skin from forming!*

