

Duke of Cambridge Tart



Can be served hot or cold. Serves 4 to 6.

Ingredients

- 1/2 c. short crust pastry
- 1/3 c. butter
- 1/4 c. chopped fruit peel
- 1/3 c. sugar
- 2 egg yolks, beaten

Method

1. Roll out pastry and use to line 7-inch cake pan (shallow).
2. Melt butter in a saucepan and stir in sugar.
3. Remove from heat and stir in egg yolks; beat well.
4. Sprinkle peel over pastry; pour egg mixture into pastry case.
5. Bake at 350 F for 20 to 30 minutes or until golden brown.

Courtesy of member Rena Platt, House of Lancaster Cookery Book, 1986