

# Hong Kong Style egg tarts

Ingredients (for 12 servings – 3 inch tin)

For the crust:

- 140 g butter
- half an egg
- 60 g icing sugar
- 200 g plain flour



For the egg filling:

- 140 g sugar
- 300 ml water
- 4 eggs
- 80 ml full cream evaporated milk

Steps:

1. Mix the crust ingredients and knead into dough.
2. Put the dough in the fridge for 20 minutes.
3. Bring the water and sugar to boil.
4. When the sugar is dissolved, leave to cool.
5. Once the sugar water is completely cooled, add in the eggs and evaporated milk.  
Stir until combined.
6. Sift the egg mixture.
7. When the dough is ready to work with, press it into the tins.
8. Pour the egg filling into the tins.
9. Bake at 200°C for 15 to 20 minutes.