



cheese egg tarts

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups of flour
1tbsp sugar
1/2 stick butter
1/4 tsp salt
1 egg

Fillings: mix all together

4 eggs
2 cups milk
1/2 cup sugar
1 tsp vanilla
1 pkt cheddar cheese cubes

Instructions

1. Mix the flour with salt and sugar. Then rub in butter to crumble, Add egg to form a soft dough , Add little water if too dry.
2. Leave for 1/2 hour before rolling out and cut into shape. Place in cup cake tin and pour filling inside , drop few cheese cubes in the center. Bake at 200 C for 40 mins or till firm. Serve cold or warm.