

Old-Fashioned Milk Tart with Buttery Homemade Crust

as elegant as it is comforting



OVEN
350°F

TIME
15 min

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INGREDIENTS

? For the Pastry Crust:

125g butter, softened

2 tbsp sugar

1 tbsp oil

2 cups flour

1 tsp baking powder

1 egg

Pinch of salt

? For the Filling:

4 cups milk

125g butter

2 eggs

1/2 cup sugar

1/2 cup corn flour (cornstarch)

1 tsp vanilla essence

Ground cinnamon, for dusting

DIRECTIONS

- ? 1. Make the Pastry Dough: In a large bowl, cream the butter and sugar until light.
- Add oil and mix well.
- Mix in the egg until smooth.
- In a separate bowl, combine flour, baking powder, and salt.
- Add dry ingredients to the wet, mixing into a soft dough.
- ? 2. Bake the Crust: Preheat oven to 180°C (350°F).
- Press the dough thinly into a pie dish, ensuring an even layer.
- Prick the base with a fork to prevent puffing.
- Bake for 10-15 minutes, or until lightly golden.
- Let cool while preparing the filling.
- ? 3. Make the Custard Filling: In a large saucepan, bring the milk and butter to a gentle boil.
- In a bowl, beat eggs with sugar, then whisk in corn flour until smooth.
- Slowly add the egg mixture to the boiling milk, stirring constantly.
- Continue stirring over medium heat until the custard thickens smoothly.
- Stir in vanilla essence.
- ? 4. Assemble and Finish: Pour the hot custard into the baked pie crust.
- Smooth the top and dust generously with ground cinnamon.
- Let cool to room temperature, then chill for at least 2 hours before slicing.

SWAPS & NOTES

that feel like a hug in dessert form. No complicated techniques -just stir, pour, bake, and enjoy! It's the kind of dessert that feels like a family tradition from the very first bite.

Make the Pastry Dough In a large bowl, cream the butter and sugar until light.

In a separate bowl, combine flour, baking powder, and salt . Add dry ingredients to the wet, mixing into a soft dough . 2.

TIPS FOR SUCCESS

Stir the custard continuously to prevent lumps or burning.

Cool the crust before pouring in the filling to avoid sogginess.

For perfect slicing, chill the tart fully before serving.

Use a fine mesh sieve to dust cinnamon evenly over the top.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-milk-tart-with-buttery-homemade-crust/>