

CARAMEL TARTS

18 (220g) butternut snap biscuits
395g can sweetened condensed milk
60g butter, chopped coarsely
1/3 cup (75g) finely packed brown sugar
1 tablespoon lemon juice

1. Preheat oven to 160°C/140°C fanforced. Grease two 12 hole (1½ tablespoon/30ml) shallow round-based patty pans
2. Place one biscuit each over 18 pan holes. Bake about 4 minutes or until biscuits soften. Using the back of a teaspoon, gently press soften biscuits into pan holes, cool.
3. Combine condensed milk, butter and sugar in small heavy-based saucepan, stir over heat until smooth. Bring to the boil, boil, stirring about 10 minutes or until mixture is thick and dark caramel in colour. Remove from heat, stir in juice.
4. Divide mixture among biscuit cases, refrigerate 30 minutes or until set.