#603B-AFRIKAANS MELKTERT Serves 6 to 9

Crust
2 1/2 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup unsalted butter
1 cup sour cream

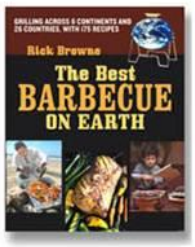
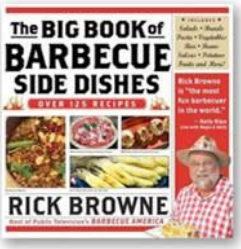
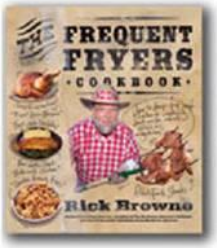
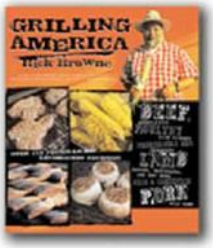
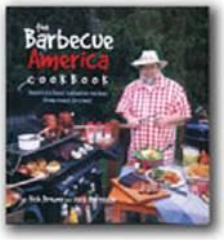
Custard
2 cups milk
1/2 cup sugar
1/4 cup flour
5 large eggs
1/4 teaspoon salt
1 teaspoon vanilla
1 teaspoon almond extract

Topping
2 teaspoons cinnamon
1/2 cup brown suga

Preheat charcoal or gas barbecue for indirect heating to 400˚F.
For the crust, combine the flour, baking powder, and salt in food processor. Add butter and process until the flour resembles coarse cornmeal. then add the sour cream and process until the mixture forms a ball.

On a floured surface, roll out the dough to fit a 10-inch tart pan. Crimp the edges to form a rim and pierce the dough with a fork in several places. Bake the tart on indirect heat for 20 to 25 minutes until crisp and golden, then remove from the barbecue and cool.

Make the custard by heating the milk to boiling, while you combine the sugar, flour, eggs, and salt in a blender. When the milk begins to foam, pour it slowly into the running blender. Pour the custard back into the saucepan and cook over medium heat, stirring constantly, for 3-5 minutes, until thickened. Remove from the heat and stir in the vanilla and almond extracts.

Spread the custard filling evenly into the cooled tart crust, then generously sprinkle the top with cinnamon and brown sugar. Return the tart to the oven for about 15 minutes, until the brown sugar melts and the top is firm.

This tart is best served warm, but also can be refrigerated and served the next day