

Blery Morning

from Rebecca Garcia

Difficulty

Rrrrgh Brains

Ingredients

1 c/125 g all-purpose flour (for Base)
1/2 c/50 g confectioner's/powdered sugar (for Base)
1/2 c/115 g salted butter (for Base)
3 or 4 strips of bacon (rashers), cooked crisply and crumbled
2 eggs (for Filling)
1 c/200 g granulated sugar (for Filling)
2 Tbsp/30 mL orange juice (for Filling)
1/2 tsp/2.5 mL orange extract (for Filling)
2 Tbsp/15 g all-purpose flour (for Filling)
1 tsp/4.5 g baking powder/sodium bicarbonate (for Filling)
confectioner's/powdered sugar for decoration



Chef's Notes

You do not need to butter your baking dish, as there is plenty of butter in the pastry base.

Preheat your oven to 350°F (177°C).

Makes nine 2-inch servings. Prep time: 25 minutes. Cook time: 40 minutes.

Directions

Base:

Blend the butter until soft, then add the sugar, and add the flour. This is a modified shortbread cookie dough, basically. It is soft enough once baked that it can be sliced even after it has been sitting; not as brittle or as thick as traditional shortbread cookies. Once the dough is holding together nicely, dump it into an 8"x8" glass dish and press firmly into the bottom. Bake at 350°F (177°C) for about 15-18 minutes, or until the edges are a golden color. While this is baking, prepare the filling.

Filling:

Beat the eggs. Add the sugar and beat well. Add the orange juice and orange extract. Gradually add the flour and baking soda and mix until blended.

Assembly and Baking:

When the Base is finished, remove from the oven immediately and press the crumbled bacon into the surface of the shortbread crust while it is still warm. Pour the filling on top and return to oven. Bake for another 18-20 minutes. Make sure the entire filling is firm. Sift powdered sugar over the top and allow to cool before cutting.

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