



Portuguese Milk Tarts (Queijadas de Leite)

SERVINGS 6

PREP TIME 10 min

COOK TIME 40 min

DIRECTIONS

1. Preheat oven to 400° F.
2. In a large bowl combine 2 cups of sugar and flour.
3. Whisk in beaten eggs, then add melted butter, continuing to whisk, and then milk.
4. Pour mixture into greased muffin tin, filling them to a little more than $\frac{3}{4}$ full.
5. Bake on center rack for 30 mins or until sides and top are golden.
6. Remove the tarts from muffin tin while hot by running a sharp knife around the sides and lifting them out.
7. Mix sugar and cinnamon together and sprinkle over the tarts as a topping.
8. Serve the same day or store in cool place until ready to serve. Can be made 1 day ahead and served at room temperature.

INGREDIENTS

- 2 cups Sugar
- 1 cup Flour
- 4 Eggs, beaten
- $\frac{1}{2}$ cup Butter, melted
- 3 $\frac{3}{4}$ cups Whole milk
- 1 tablespoon Cinnamon
- 2 tablespoons Sugar

For a pinch of

Seabra's
flavor...

Enjoy with your favorite cup of espresso coffee or hot chocolate.