

Pineapple Tarts

Ingredients

1. Pineapple Jam
2. 500g plain flour
3. 1 tsp baking powder
4. 1 egg
5. ½ tsp salt
6. 3 tbsp boiled cooled water
7. 250g butter, softened at room temp

Method

1. Mix flour with baking powder in a bowl
2. Break in egg. mix till mixture is crumble
3. Dissolve salt in water. Add to flour and mix well
4. Add butter and mix till dough is well blended and leaves sides of the bowl
allow to rest for 5 hours or overnight
5. Pinch off some dough and place on a plastic sheet cover with another plastic sheet and flatten until dough is 2 cm thick use a pineapple pastry cutter to cut tarts out repeat process until dough is used up
6. Place tarts on baking tray
7. Break egg in a bowl use as egg wash
8. Brush sides of tarts with egg wash
9. Pinch some pineapple jam and roll smoothly on palm into a ball place on tart
10. Bake in preheated oven at 200degreesC for 20-30 mins till tarts turn light brown