

Whitworths

Raspberry & Coconut Tarts



INGREDIENTS

150g **Whitworths Desiccated Coconut**
1 pack 320g shortcrust pastry sheet
2 medium eggs
125g caster sugar
125g salted butter
1tsp vanilla essence
2tbsp raspberry jam
100g fresh raspberries

 Makes 12  30 mins  20-25 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C/170°C Fan/Gas Mark 5, then grease and flour small tart tins.
- ♥ Cut the pastry sheet into 12 circles, sized to fit in the tin. Place in the tin then press gently.
- ♥ Cream the butter and sugar together, until light and fluffy.
- ♥ Add one egg at a time then beat together until smooth.
- ♥ Fold in the desiccated coconut and vanilla essence using a metal spoon.
- ♥ Divide the jam between the cases, spreading out a little across the bottom of each case.
- ♥ Top with a spoonful of the coconut mix, dividing the mix out equally between them.
- ♥ Decorate with the raspberries, pressing down slightly into the mixture then bake for 20-25 minutes until golden brown.
- ♥ Allow to cool in the tin for 5 minutes then transfer to a wire cooling rack to cool completely before serving.

for more recipes visit www.whitworths.co.uk

Happy Baking!