

APRICOT CREAM CHEESE TARTS WITH COCONUT PASTRY

FOR THE PASTRY

3 CUPS PLAIN WHITE FLOUR
¾ CUP DESSICATED COCONUT
3 TABLESPOONS CASTER SUGAR
375 GRAMS COLD BUTTER, CUBED
6 -7 TABLESPOONS COLD WATER

FOR THE TART FILLING

36 BOTTLED APRICOT HALVES
250 GRAMS PHILEDELHIA CREAM CHEESE
6 TEASPOONS BROWN SUGAR
JAR OF APRICOT JAM

- Spray or brush patty pan tins with oil
- Heat oven at 200 C
- Put flour, coconut, sugar and butter in a food processor and process until the mixture resembles breadcrumbs
- Using the pulse button, add just enough water so that the mixture forms a ball of dough, a tablespoon at a time. Best to add in small amounts to check the dough does not get too wet and sticky.
- Place in cling wrap and put in the fridge for 10 – 15 minutes.
- You can use some time now to clean up your work area and do the dishes etc.
- Take pastry out of the fridge and roll out until quite thin and then cut into circle shapes and place into the patty pan cases.
- Combine the cream cheese and brown sugar, then stuff into apricot halves using a teaspoon. Place an apricot half in each of the tart cases then bake for around 10 minutes or until a golden color.
- Whilst in the oven, your work area can be cleaned up again.
- Bring the golden tarts out of the oven and place a teaspoon of apricot jam over each tart before serving them warm.