

PAM'S SHORTCRUST PASTRY



By Food lovers recipes

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500 gram flour

5 ml salt

350 gram butter or baking margarine

175 ml ice water

25 ml lemon juice

Mix flour and salt.

Rub in butter till it looks like breadcrumbs.

Then sprinkle water and lemon juice mix over and press till it comes together.

DO NOT KNEAD!

Chill until needed in the fridge.

Roll out 5 mm thick and cut rounds.

Put filling of choice (I used apricot jam) and bake at 200° for 10 min.

Coconut mix recipe is in my other post.

Coconut filling:

500 g coconut

110 g butter or baking margarine

150 g brown sugar

2 eggs

$\frac{1}{2}$ teaspoon almond essence

smooth apricot jam to taste

500 g sweet shortcrust pastry

Line a 22 cm pie dish with shortcrust pastry. Smear a good layer of apricot jam. Set aside.

Cream together butter and sugar till fluffy. Add eggs – 1 by 1 and continue to beat well. Add almond essence. Add coconut and stir though very well.

Put on top of jam in the past shell. Decorate with left over pastry .

Bake at 180° for 25 min. Then use top element to brown the top.

Enjoy!

Photo and Recipe: Pam Mc Allister