

## Rich Coconut Tartlets

Serves 12

### Ingredients

125g short crust pastry  
50g margarine  
50g caster sugar  
50g desiccated coconut  
Half an egg

### Method

1. Roll out pastry and line patty tins.
2. Place a little jam in each.
3. Soften margarine and sugar then stir in beaten egg and coconut.
4. Form filling into little balls (about a teaspoonful) Place one on each case and flatten.
5. Bake in moderate oven 190oC 350oF Gas mark 4 for 15 minutes.

### Nutritional Info

Energy	54 kcal
Fat	4g
Carbohydrate	5g
Sugar	2g
Fibre	0g