Simple Pineapple Tarts

NIBBLEDISH CONTRIBUTOR

Ingredients

Pineapple jam:
250g grated pineapple
150g sugar
1 tbsp lemon juice

Pastry:
150g flour
l/4tsp salt
100g butter or margarine

Instructions

The pineapple jam:

1. Boil grated pineapple, sugar and lemon juice. Let it simmer for 30 minutes or until it thickens.

Start.making.tarts.

1. Sieve flour and salt into a mixing bowl. Rub in margarine or butter until crumbly and add a little water (or milk) to form a dough.
2. Roll pastry into 0.5cm thickness and stamp out with a cutter. Press about 0.25cm deep in the centre.
3. Place pastry in baking tray. Add one teaspoon of filling. I love decorating the

tarts with crossing two strips of pastry on the top.

4. Bake in a preheated oven at 180ºC for 10 to 15 minutes or till lightly brown.

I make these alot. Just because they're pretty. :lol:
Sorry bout the bad photo.