



Lime and Coconut Pie Bites

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Ingredients

For a 9 x 13" tin (15 squares):

- Juice of 3 limes plus zest of 1 lime
- 375g sugar
- 40g plain flour
- 4 eggs
- 75g dessicated coconut

Pastry:

- 250g plain flour
- 100 chilled butter, cut into cubes
- 3 tsp sugar
- Some cold water and a pinch of salt

OR

- 400g sweet shortcrust pastry

Instructions

If you're using premade pastry, go straight to step 3.

1. Sift the flour into a bowl with the sugar and salt. Rub in the butter to breadcrumb mixture. Add a little cold water and knead into a dough, adding more water if needed. Wrap and leave to rest in the fridge for 20 minutes.
2. Take out for 15 minutes before rolling out. Lightly flour the work surface and roll out into a large rectangle and transfer into a lined tin, including the sides. Bake blind for 20 minutes at 175 degrees C.
3. Meanwhile, beat the egg with the sugar and lime. Sift in the flour and mix well. Pour into the baked pastry, then return to the oven for another 20-25 minutes. It should be bouncy to the touch!
4. Sprinkle over the coconut then leave to cool before slicing into squares.