

Mini Cactus Pear Fruit Coconut and Jam Cookies



Makes 24 cookies

Prep time: 45 min

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INGREDIENTS:

- 500 ml (280 g) cake flour
- 10 ml baking powder
- 2 ml salt
- 125 g butter
- 30 ml castor sugar
- 3 large eggs, separated
- 45 ml water
- 125-175 ml cactus pear fruit jam
- 200 ml (160 g) castor sugar

METHOD:

- Preheat the oven to 180°C.
- Sift the flour, baking powder and salt together. Rub the butter in and add the castor sugar.
- Add the egg yolks and the water, mix just until the ingredients are combined.
- Place the dough on a floured bench and knead it lightly 10 to 15 times until the dough is soft and elastic
- Roll out to a thickness of 3 mm and cut round shapes using a 7 cm diameter cookie cutter.
- Press the dough-rounds into greased patty pan trays and spoon one large teaspoon of the cactus pear jam in each.
- Whisk the egg whites to soft peaks, add the castor sugar slowly while whisking vigorously. Fold in the coconut.
- Spoon about 10 ml of the mixture on top of the jam and bake for 20 minutes.
- Remove and cool on a wire rack.