

## Sweet Shortcrust Pies with Cactus Pear Fruit Jam



### Makes 8 small pies

*Recipe developed by Taylon Colbert*

*Checked and edited by Dr Alba du Toit*

**PREP TIME:** 45 minutes (30 minutes resting time for the pastry)

### INGREDIENTS:

- 250 ml (150 g) cake flour
- 1 ml salt
- 75 g cold butter
- 1 egg yolk
- 100 ml (50g) icing sugar
- Cactus pear fruit jam (recipe available on website)

### METHOD:

- Sift the flour, icing sugar and salt together.
- Cut the butter into small pieces and rub it in until the mixture until it resembles breadcrumbs.
- Add the egg yolk and mix into a stiff dough. Knead the dough well until smooth.
- Roll the dough into a ball, wrap in cling film and place the dough into the refrigerator for 30 minutes to rest and cool down.
- Preheat oven to 180°C.
- On a lightly floured surface, roll the pastry dough out and use a round cookie cutter to cut out circles. Use half of the circles to form the bottom of the cookie. Use an interesting shape cookie cutter and cut a shape out of the circles to form the top half of the cookie.
- Place a teaspoon of the cactus pear fruit jam on the bottom pastry and place the top pastry over the bottom circle sealing it with water or egg.
- Bake for 15 minutes. Remove from oven and allow to cool on a cooling rack.