

1 hour

Makes 12

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Ingredients:

- 2 cups (300g) self-raising flour
- 1 tsp (5ml) baking powder
- ½ cup (110g) castor sugar
- Pinch each salt and nutmeg
- ½ cup (125ml) butter, cubed and cold
- 3 egg yolks
- 15 fresh medjool dates, pitted
- ½ tsp (3ml) cinnamon
- 3 egg whites
- 1 cup (250ml) coarse desiccated coconut

Method

1. Combine flour, baking powder, castor sugar, salt and nutmeg in a food processor.
2. Blitz butter into dry mixture.
3. Add egg yolks, one at a time, and process until a dough forms. Add a tablespoon of cold water, if needed, to form a solid ball.
4. Press dough into 12 greased 8cm tartlet cases (or use a mini muffin pan).
Refrigerate for 20 minutes or until firm.
5. Preheat oven to 180°C.
6. Blitz dates with cinnamon, adding enough warm water to create a jam-like consistency.
7. Spoon mixture into tartlet cases.
8. Whisk egg whites with coconut until fluffy, and spoon onto tartlets.
9. Bake for 25-30 minutes until golden.
10. Cool in tart cases or muffin pan before unmoulding.
11. Store in an airtight container for up to 5 days.

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