Less than 1 hour Makes 12 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients

• 1 roll (400g) shortcrust pastry, defrosted

Filling:

- ¹⁄₂ tub (75g) granadilla pulp
- 1 can (410g) apricots, drained and finely chopped
- Pinch ground cinnamon

Topping:

- 3 egg whites
- 1 cup (220g) castor sugar
- 2 cups (190g) desiccated coconut

Method

- 1. Preheat oven to 180°C.
- 2. Grease a 12-hole muffin pan.
- 3. Cut pastry into rounds using an 8cm cookie cutter and press pastry discs into each muffin hole, making sure it covers the sides. Chill.
- 4. Combine filling ingredients and spoon 1–2 Tbsp (15–30ml) into each pastry case.
- 5. Make the topping by whisking egg whites to soft peaks.
- 6. Add castor sugar, one tablespoon at a time, making sure it is fully dissolved before adding the next tablespoon.
- 7. Whisk until all sugar is added and a glossy meringue forms, about 10–12 minutes.
- 8. Fold through coconut.
- 9. Dollop 2 heaped tablespoons (about 40ml) meringue on top of each pastry.
- 10. Bake for 20-25 minutes, or until the pastry is golden and meringue is crisp. Cool for 5

minutes in tray.

11. Remove and cool completely on a wire rack before serving. Or store for 5–7 days in an airtight container.

Browse more easter treats recipes here.