

Less than 1 hour

Makes 12

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Ingredients

- 1 roll (400g) shortcrust pastry, defrosted

Filling:

- ½ 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.

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