

Mix



160

grams



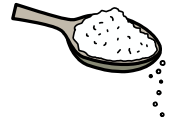
flour,

1

1



teaspoon



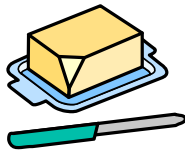
sugar

80



80

grams



butter

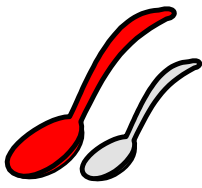
and

80

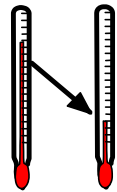
.



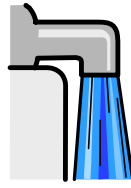
Add



1 tablespoon



cold



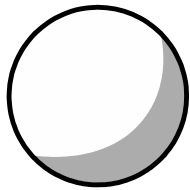
water



and

mix

until it



makes a

ball.



Grease



a bun tray.



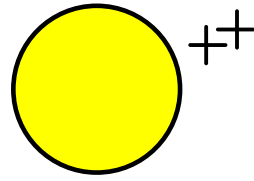
Roll out



the pastry,



cut

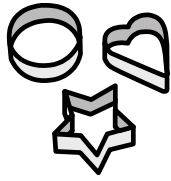


circles

with



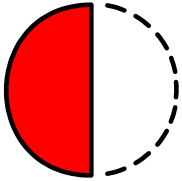
pastry



cutters



and put them in the bun tray.



Put

half

a



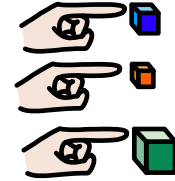
teaspoon

of



jam

in



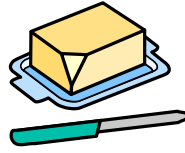
each



tart.



**75**



**50**



Mix

75

grams

butter

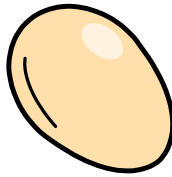
and

50

grams



sugar.



**75**



Add

an

egg

and

75

grams

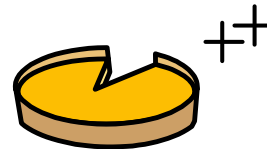
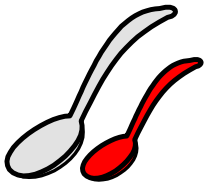


of coconut

and

mix

well.



Put 1 teaspoon

of the

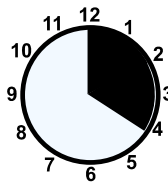
mixture

in the

tarts.



**180°C**



Bake

at 180 degrees

for

20 minutes.