



GOLDEN PILLOW PINEAPPLE TARTS

Servings: 20

INGREDIENTS:

For the Pastry

250g	SCS Salted Butter
500g	Sunshine Plain Flour (Sifted & more for dusting)
100g	SIS Icing Sugar
1	Egg Yolk
1 tsp	Vanilla Essence
1 pinch	Salt
1/4 tsp	Baking Soda
400g	Sunshine Plain Flour
100g	Coconut Sprinkles
1 tbsp	Cold Milk

For the Filling

2	Large Pineapples (About 1kg each)
200g	SIS Fine Grain White Sugar
1	Cinnamon Stick
3	Cloves

1. Preheat oven to 180°C.
2. Make the dough - Cream butter and icing sugar until pale. Gradually add the egg yolk, vanilla essence, salt, baking soda and cold milk. Fold sifted flour into the mixture and mix until the dough just comes together. Wrap in cling wrap and refrigerate for at least 30 mins.
3. Make the Pineapple filling (while the dough chills) - Coarsely grate the pineapple and drain off excess juice. Place the pineapple in a heavy bottomed pot and add sugar and spices. Bring to a boil and cook over low fire, stirring regularly, for 1 hour or until the filling has thickened. Allow filling to cool and store in the fridge until ready to use.
4. Dust the working surface with flour and roll out the pastry to about 0.5cm thick. Use a pineapple tart cookie cutter to cut out each piece of dough. Arrange them on a lined baking tray and chill the cookie dough pieces for 15-20 mins.
5. Assemble the Golden Pillows - Divide the pineapple filling into 10-12g portions. Shape each portion into a ball and place in the middle of each piece of cookie dough. Cover pineapple filling with dough; roll lightly to form mini pillows.
6. Bake pillow tarts for 25mins, rotating tray halfway through the baking time to evenly cook tarts.
7. Allow pineapple tarts to cool before dusting with coconut sprinkles. Store in airtight containers.