

Hertzoggies

Servings: 12

Prep Time: 20min

Cook Time: 20min

Ingredients

PASTRY DOUGH

- 150g castor sugar
- 260g self-raising flour + extra, to dust
- 5g (1 tsp) baking powder
- pinch salt
- 120g salted butter, chilled and cubed
- 3 large egg yolks
- 15ml (1 tbsp) water

MERINGUE TOPPING

- 2 large egg whites
- 200g castor sugar
- 5ml (1 tsp) vanilla essence
- 190g (2 cups) desiccated coconut
- 250g apricot jam



Directions

1. For the pastry dough, preheat the oven to 180°C. Grease a 12-hole muffin tin. Set aside until needed.
2. Place the 150g castor sugar, self-raising flour, baking powder, salt and butter in a food processor. Pulse until the mixture resembles breadcrumbs. Add the egg yolks and water. Pulse until the mixture comes together in a ball.
3. Tip the dough out onto a clean, lightly floured work surface. Bring it together with your hands. Cover with cling film and refrigerate to rest, about 20 minutes.
4. While the dough is resting, prepare the meringue topping. Place the egg whites in the bowl of a hand-held/stand mixer. Ensure that the bowl is scrupulously clean and dry or the egg whites won't reach full volume. Whisk until soft peaks form. Slowly add the 200g castor sugar, whisking continuously until combined. Fold in the vanilla essence and desiccated coconut. Set aside until needed.
5. On a clean, lightly floured work surface, roll the rested dough out to about 0,5cm in thickness. Cut 12 rounds, each 6cm in diameter, out of the pastry dough and use these to line the prepared muffin tin.
6. Divide the apricot jam among the pastry cases. Top with generous dollops of the meringue topping. Bake in the preheated oven until golden brown, about 20 minutes. Remove from oven and set aside to cool before serving.