

# Mama D's coconut jam tart

There is no way I was going to have a cookbook without a recipe from Mama D herself. When we were growing up, my mom was always creative in the kitchen, always up to something on the stove, making special meals out of nothing. Oh, but she loved baking. I remember coming home to be welcomed by the most beautiful aroma of something or the other in the oven. And everything always seemed so simple. Please try my mom's coconut jam tart. I know you will be a fan too.

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4 cups flour

3 tsp baking powder

½ cup sugar

Pinch of salt

2 tsp desiccated coconut

220g margarine

3 eggs

½ cup jam (any flavour, but preferably apricot)

½ cup coconut shavings, for garnish

*Serves: 6-9*

1. Mix all the dry ingredients together one by one.
2. Add the margarine and the eggs, one by one.
3. Mix until it forms a dough.
4. Use two-thirds of the dough to line a baking pan, using your fingers to flatten it evenly.
5. Cover the remaining dough with cling wrap and freeze to firm up, about 30 minutes.
6. Spread the jam on top of the dough layer in the baking pan.
7. Grate the leftover frozen dough over the jam as a topping.
8. Bake the tart in the oven at 180°C for 15 minutes.
9. Remove and scatter coconut shavings on top. Return the tart to the oven for another 5-10 minutes.
10. When the top turns golden brown, remove it from the oven and let it cool before slicing.