

# HERTZOGGIES

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*Pastry from South Africa...*

## **Ingredients:**

- 400ml flour
- 5ml baking powder
- 0.5ml salt
- 150ml butter
- 150ml sugar + 30ml sugar
- 2 eggs + 2 eggs
- 250ml coconut
- apricot jam (a 250ml jar)





### **Preparation :**

1. Pre-heat the oven to 180°C (350°F) - thermostat 5
2. Sieve together flour, baking powder and salt
3. Cream the butter and add sugar. Mix until light and creamy
4. Add 2 eggs to the butter mixture and mix well
5. Add little by little the flour mixture to the butter cream. Mix well with hands until you have a slippery dough (like a bread dough)
6. Butter a cooking pan (about 22cm X 30cm)
7. Spread dough until you have a rectangle
8. Put dough on buttered cooking pan
9. Spread a thick layer of jam on the dough (all the jar)
10. Mix the sugar with the coconut
11. Mix the remaining 2 eggs slightly and add it to the coconut/sugar mix
12. Spread the mixture coconut mixture on top of the apricot jam/dough
13. Bake in oven for 20 minutes
14. Remove from oven and allow to cool
15. Cut into squares (about 3cm X 3cm)