

Happy Mice Pineapple Tarts

Sweet pineapple treats for every moment

50 pieces    Easy  up to 10 Min.



Ingredients:

For Happy Mice Pineapple Tarts:

- 1 box Dr. Oetker Nona Tarts
- 1 tub Dr. Oetker Nona Pineapple Paste
- 50 g Dr. Oetker Nona Almond Flakes
- 10 g Black Sesame Seeds
- 200 g Butter (soften)
- 1 Egg (Large)
- 1 Egg Yolk (for garnishing)

- 1 Preheat oven to 160°C.
- 2 Roll Dr. Oetker Nona Pineapple Paste to 1.5cm balls, set aside
- 3 Place Dr. Oetker Nona Tarts, butter and egg in a mixing bowl. Mix well.
- 4 Roll the dough into 2.5cm ball, flatten the dough with palms. Place a pineapple ball in the middle of flattened dough and wrap it up.
- 5 Use both hands to roll the dough into water drop shape. Place on baking tray and garnish with egg yolk.
- 6 Place almond flakes as the ears and sesame seeds as the eyes. Bake at 160°C for 15 minutes or until golden brown.

Tip from the Test Kitchen

- Tips: Damn both palms with water before rolling pineapple balls to prevent pineapple paste stuck on palms.