


Pineapple Diya Tarts

1 Portion

 Easy

 up to 15 Min.



Ingredients:

For Pineapple Diya Tarts:

1 Dr. Oetker Tarts
200 g Butter (Softened)
1 Egg (Large)
Dr. Oetker Nona Pineapple Paste
Write Icing

- 1 Preheat oven to 180°C.
- 2 Place Dr. Oetker Nona Tarts, butter and egg in a mixing bowl. Mix well.
- 3 Roll the dough into balls and gently press the dough with your fingers into greased tart mould.
- 4 Use a fork to prick the bottom of the tart shells.
- 5 Bake at 180°C for 15-20 minutes or until golden brown, set aside to cool.
- 6 Fill the pineapple paste in the tart shells decorate with writing icing.