



## Marshmellow And Jam Tart

### Pastry Ingredients

1 block ready made shortcrust pastry  
60g butter, soft  
65g caster sugar  
1 egg  
¾ cup almond meal  
1 tablespoon plain flour

### Topping Ingredients

200g marshmallows  
60g butter  
2 tablespoons milk  
120g white chocolate buddies  
½ strawberry jam  
1 cup shredded coconut

### Pastry Directions

Roll pastry out to 20 x 42cm to suit the 35 x 13cm rectangle loose bottom tart tin.  
Line the tin then refrigerate for 10 minutes.

Preheat oven at 160c.

Beat sugar, butter until smooth.  
Add the egg, almond meal and flour and mix to combine.  
Spoon mixture into the lined tart tin and bake for 30 minutes.

Cool on a wire rack

### Topping Directions

To make the topping, heat the marshmallows, butter and milk in a good heavy based non-stick saucepan on low, stirring continuously until the mixture is smooth.  
Remove from heat and add the chocolate buddies and stir until melted.  
Top the tart with the mixture then spoon the jam down the centre then sprinkle with coconut.