

Coconut Tarts

Jacob · 29/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

My Grandma used to send these to the soldiers in the Second World War Ive modified their sugar content as they used to be quite sweet

Ingredients

— - 12 (2 inch) frozen mini tart shells - ¼ cup melted butter - ¼ cup white sugar - 1 egg - 2 teaspoons evaporated milk - 1 teaspoon vanilla extract - 1 cup flaked coconut - 2 tablespoons strawberry jam

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Place frozen mini tart shells on a baking sheet. Beat the butter
2. sugar
3. egg
4. evaporated milk
5. and vanilla extract
6. mixing until fully combined. Stir in the coconut. Place 1/2 teaspoon of jam into each mini tart shell
7. and fill the shells with about 1 tablespoon of the coconut mixture. Bake in the preheated oven until the shells and topping are lightly golden brown
8. about 20 minutes. Cool on wire rack.