

Hawaiian Chocolate Macadamia Nut Tart

Oscar · 29/09/2024



Prep Time

1 hr 8 mins

Difficult

Medium

Servings

10

Description

The niu coconut really adds to this easy modern Hawaiian desert. This is frequently served in lieu of pecan pie during the holidays. It can be served warm with vanilla ice cream or cold with whipping cream and can be made a day in advance of your Hawaiian feast.

Ingredients

- - 1 ¼ cups macadamia nut pieces - 1 cup unsweetened coconut flakes - 2 (9 inch) refrigerated pie crusts - 1 ½ cups semi-sweet chocolate chips - 3 eggs
- slightly beaten - 2 teaspoons vanilla extract - 1 cup light corn syrup - 1 cup white sugar - 3 tablespoons margarine or butter
- melted

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Toast macadamia nut pieces
2. and coconut flakes in separate pans in the preheated oven until golden brown
3. about 8 minutes. Remove to cool. Press one of the pie crusts onto the bottom of a 12 to 14-inch fluted tart pan. Cut the remaining pie crust into strips
4. and use it to fill in the edges of the tart pan
5. ensuring that the crust is completely sealed. Gently press the chocolate chips into the pie crust
6. and set aside. In a large bowl
7. whisk together the eggs
8. vanilla
9. and corn syrup until smooth. Stir in the sugar
10. margarine
11. macadamia nuts
12. and coconut flakes. Pour over pie crust. Bake in preheated oven until a knife inserted halfway between the center and the edge of the crust comes out clean
13. 50 to 55 minutes. Cool completely on a wire rack.