



Cocoanut Tarts

Bertha



12 tarts



1 hour

INGREDIENTS

1 egg

1 c. brown sugar

1 c. unsweetened desiccated
coconut

1 ½ tsp. vanilla extract

½ c. raspberry jam

pastry for 24 tarts. (I used the
'[Rich Short Crust](#)' recipe)

NOTES

These delectable morsels will simply melt in your mouth. This recipe can be made gluten-free by substituting 1:1 gluten-free flour, and if you don't have raspberry jam on hand, you can easily make some on the stovetop using frozen raspberries, lemon juice, and white sugar.

DIRECTIONS

1. Prepare the pastry, and roll it to about ⅛-inch in thickness; cut the pastry into circles, using a 3-inch diameter biscuit cutter, and line 24 small tart tins with paste (or 12 if you are using regular-sized muffin tins).
2. Preheat oven to 375F.
3. In a mixing bowl, combine the egg, sugar, coconut and vanilla; mix well to blend together thoroughly.
4. Put one teaspoon of raspberry jam in the bottom of each pastry shell.
5. Fill each tart shell up with the coconut mixture (the filling should be almost level with the top of the shell).
6. Bake the tarts immediately in a preheated oven, at 375F, for approximately 18 to 20 minutes, until the tops are puffed and golden brown.
7. Remove from the oven and allow to cool.
8. Then, with a small knife, gently remove the tarts from the baking tins.

Enjoy!