

If you love coconut these coconut tarts are for you. The little tarts are just chocked full of it! They're super easy, fast, and full of rich coconut flavor.

## Coconut Tarts

- 1 cup flaked coconut
- 1/2 cup sugar
- 1/2 cup milk
- 2 tsp. cornstarch
- 1 tbs. butter
- 1 egg yolk
- 2 cups sifted flour
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 1/2 tsp. shortening
- 1/4 cup ice water

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- 3 tbs. heavy cream

Cook the coconut, sugar, and milk until very thick, stirring frequently. Stir in the cornstarch, butter, and egg yolk; cook over low heat for 5 minutes, stirring constantly. Cool. Preheat oven to 400 degrees.

Sift the flour, salt, and baking powder in a bowl. Cut in the shortening with a pastry blender or 2 knives; add the water, tossing lightly until a ball of dough is formed. Roll out 1/8 inch thick on a lightly floured surface; cut into 3 inch rounds or squares. Place a teaspoon of the coconut mixture on half of the pastry and cover with other half, sealing the edges with a little water or egg



The number of coconut nuts varies; a well-cared-for tree may yield 75 to 200 or more annually. The mature fruit as it comes from the tree is encased in a thick, brown fibrous husk.

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white. Arrange on a cookie sheet and brush with the cream. Bake for 15 minutes or until delicately browned.