

## Coconut and Raspberry jam Tarts

Makes 12 tarts

Prep time: 40 minutes

Baking time: 30 minutes



### Tart Shell Ingredients

- 2 cups (250g) all purpose flour
- ½ cup (65g) powdered icing sugar
- ½ tsp salt
- 1 cup (227g) unsalted butter, cold and cubed
- 1 egg yolk
- 1 tsp white vinegar

### Filling Ingredients

- ½ cup (115g) unsalted butter, room temperature
- ½ cup (100g) granulated sugar
- 2 eggs, room temperature
- 1 cup (95g) fine unsweetened desiccated coconut
- 1 tsp pure vanilla extract
- ¼ cup (65g) or so, of raspberry jam, I use seedless

### For the Tart shells

Combine the flour, icing sugar and salt together.

Cut in the cold butter or pulse in a food processor until the butter is very small like little peas.

Whisk the yolk with enough water to equal ¼ cup and add the vinegar.

Add the liquid to the flour mixture and pulse or mix lightly until it starts to clump.

Dump it all in a mixing bowl and bring it together using your hands.

Flatten the dough between plastic wrap or similar and refrigerate for about an hour.

You can use a muffin tin or individual tart tins.

Roll the dough.

Cut rounds that are an inch (3cm) in diameter larger than your tart tins.

Before cutting, I make sure the bottom of the dough is well floured, or at least not stuck. This will keep them from sticking after baking as well.

Cut 12 rounds, unless you are making minis, then cut 24.

Lift the dough round and place it into the tart tin pressing up the sides.

Dock the tart shells with a fork.

Spoon ½ tsp of jam into each tart shell if making minis, ¾ tsp for regular.

Freeze the tart shells.

This will help the shell to not shrink too much, and the jam won't slide around when you add the rest of the filling.



For the filling

Cream the butter and sugar. Scrape the bowl after the addition of each new ingredient. Add the eggs one at a time, making sure that the first one is completely incorporated before beating in the next.

Beat in the vanilla and the coconut.

Fill the tarts almost full. This will puff up a bit, then it will shrink a bit.

I baked them on a lower rack, but not the bottom rack.

425°F (220°C) for about 7 minutes

350°F (180°C) for about 20 minutes for 12 larger tarts, about 15 minutes for minis.

Dust with powdered icing sugar and a little bit of jam.

