

Creamy Coconut Custard Bars with Buttery Crust

Coconut Custard Bars ??



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Crust:

1½ cups all-purpose flour

¾ cup powdered sugar

¾ cup unsalted butter, softened

... ½ teaspoon salt

For the Coconut Custard Filling:

1 can (14 oz) sweetened condensed milk

1 cup whole milk

4 large eggs

1 teaspoon vanilla extract

1½ cups sweetened shredded coconut

DIRECTIONS

1. Prepare the Crust: Preheat oven to 350°F (175°C).
2. Grease or line a 9x9-inch baking pan with parchment paper.
3. In a medium bowl, combine flour, powdered sugar, salt, and softened butter.
4. Use a fork or pastry cutter to mix until the dough comes together.
5. Press evenly into the bottom of the prepared pan.
6. Bake for 12-15 minutes, until lightly golden. Set aside.
7. Make the Coconut Custard Filling: In a large bowl, whisk together sweetened condensed milk, whole milk, eggs, vanilla extract, and salt until smooth.
8. Stir in shredded coconut until evenly distributed.
9. Assemble & Bake: Pour the custard filling over the pre-baked crust and spread evenly.
10. Bake for 35-40 minutes, or until the custard is mostly set but still slightly jiggly in the center.
11. Remove from the oven and cool to room temperature.
12. Chill & Serve: Refrigerate for at least 2 hours or until fully set.
13. Slice into bars and optionally dust with powdered sugar or top with more shredded coconut.

TIPS FOR SUCCESS

Room temperature eggs blend better into custard.

Use sweetened coconut for the classic taste and texture.

Don't skip the chilling step-it's crucial for clean slicing and creamy consistency.

Add % tsp of lime or lemon zest to the custard mix. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-coconut-custard-bars-with-buttery-crust/>