

## Easy Homemade Coconut Cream Tarts with Buttery Shortbread Crust

1 1/2 cups all-purpose flour:



**OVEN**  
**350°F**

**TIME**  
**15-20 min**

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### INGREDIENTS

For the Tart Shells:

1 1/2 cups all-purpose flour: The base for our shortcrust.

1/2 cup unsalted butter: Cold and cubed for a flaky texture.

1/4 cup granulated sugar: Just enough to sweeten the dough.

1/4 tsp salt: To balance the flavors.

1 egg yolk: Acts as a binder and adds richness.

2 tbsp cold water: To help the dough come together.

For the Coconut Cream Filling:

1 cup coconut milk: Use full-fat canned coconut milk for the best flavor.

1 cup whole milk: Adds a creamy, dairy base.

1/2 cup granulated sugar: To sweeten the custard.

1/4 cup cornstarch: Our thickening agent.

2 egg yolks: For that classic yellow custard hue and silkiness.

1 cup shredded coconut: Use sweetened or unsweetened based on preference.

1 tsp vanilla extract: Enhances the tropical notes.

Swaps and Ingredient Notes:

The Coconut: For a deeper flavor, try toasting half of the shredded coconut before stirring it into the filling.

Milk Alternatives: While whole milk provides the best structure, you can swap it for heavy cream if

you want an even richer "triple cream" feel.

**Gluten-Free:** You can substitute the all-purpose flour for a 1:1 gluten-free baking blend, though the crust may be slightly more fragile.

**Step-by-Step Instructions:**

1. Prepare the Tart Shells:
2. Create the Coconut Custard:
3. Thicken and Finish:
4. Assemble and Chill:

**Tips for Success:**

**Don't Overwork the Dough:** Handle the tart dough as little as possible to keep the crust light and tender rather than tough.

**Tempering is Key:** Take your time adding the hot milk to the egg yolks. If you go too fast, you'll end up with lumps.

**Plastic Wrap Trick:** To prevent a "skin" from forming on the custard, place a piece of plastic wrap directly onto the surface of the filling while it cools.

**Serving Suggestions and Pairings:**

These spring flower pretzel bites for a salty-sweet contrast.

A cold glass of this refreshing blueberry lemonade to cut through the richness of the cream.

If you're hosting a party, serve these alongside this easy ice cream sandwich cake for a variety of textures.

**Nutritional Information (Per Serving):**

Calories: 385 kcal

Total Fat: 24g

## DIRECTIONS

1. **Prepare the Tart Shells:** Start by preheating your oven to 350°F (175°C). In a large mixing bowl, combine your flour, sugar, and salt. Using a pastry cutter or two forks, "cut in" the cold butter until the mixture looks like coarse crumbs.
2. Whisk the egg yolk with the cold water and pour it into the flour mixture. Mix until a dough just begins to form. Press the dough firmly into your tart pans (this recipe works great for 4-inch mini pans). Bake for 15-20 minutes or until the edges are a light golden brown. Let them cool completely before filling.
3. **Create the Coconut Custard:** In a medium saucepan, whisk together the coconut milk, whole milk, and sugar over medium heat. You want to heat this until the sugar is fully dissolved and the liquid is steaming (but not boiling).
4. In a separate small bowl, whisk your cornstarch and two egg yolks together. Slowly-and I mean very slowly-pour about half a cup of the hot milk mixture into the egg yolks while whisking constantly. This is called tempering, and it prevents your eggs from scrambling.
5. **Thicken and Finish:** Pour the tempered egg mixture back into the saucepan with the rest of the milk. Cook over medium-low heat, whisking constantly, until the mixture thickens into a thick pudding consistency.
6. Remove from the heat and stir in the shredded coconut and vanilla extract.
7. **Assemble and Chill:** Spoon the warm filling into your cooled tart shells. Smooth the tops with a spatula. Place the tarts in the refrigerator for at least 2-4 hours (or overnight) until the filling is completely

set and cold.

8. **Tips for Success: Don't Overwork the Dough:** Handle the tart dough as little as possible to keep the crust light and tender rather than tough.
9. **Tempering is Key:** Take your time adding the hot milk to the egg yolks. If you go too fast, you'll end up with lumps.
10. **Plastic : Wrap Trick:** To prevent a "skin" from forming on the custard, place a piece of plastic wrap directly onto the surface of the filling while it cools.
11. **Serving Suggestions and Pairings:** To make these look professional, top them with a dollop of whipped cream and a sprinkle of toasted coconut right before serving.
12. **For a complete dessert spread,** these pair beautifully with:
13. These spring flower pretzel bites for a salty-sweet contrast.
14. A cold glass of this refreshing blueberry lemonade to cut through the richness of the cream.
15. If you're hosting a party, serve these alongside this easy ice cream sandwich cake for a variety of textures.
16. **Nutritional Information (Per Serving):** Estimate based on 6 individual tarts:
17. **Calories:** 385 kcal
18. **Total : Fat:** 24g
19. **Carbohydrates:** 38g
20. **Protein:** 5g
21. **Sugar:** 22g
22. **Storage and Leftover Tips:** These tarts are best enjoyed within 2 days. Store them in an airtight container in the refrigerator. I do not recommend freezing these, as the custard filling can become watery and lose its creamy texture upon thawing.
23. **More Recipes You Will Love:** If you enjoyed making these tarts, you might also want to try some of my other favorites:
24. **Looking for a quick savory lunch before dessert?** Try this 3-ingredient egg wrap.
25. **Need another coconut fix?** You can't go wrong with these coconut macaroons.

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/easy-homemade-coconut-cream-tarts-with-buttery-shortbread-crust/>