



Cape Malay Coconut Tartlets

Ingredients

200g flour	2 large eggs
100g unsalted butter, chilled & diced	1 tsp ground cinnamon
50g icing sugar	1/2 tsp ground ginger
1 egg yolk	1/4 tsp ground nutmeg
1 tsp vanilla extract	1/4 tsp salt
1 can (400ml) coconut milk	50g desiccated coconut
100g caster sugar	



Directions

1. In a large mixing bowl, combine the flour and chilled diced butter. Use your fingertips to rub the butter into the flour until the mixture resembles breadcrumbs.
2. Add the icing sugar, egg yolk and vanilla extract to the mixture and stir to combine. Knead the mixture until it comes together to form a dough.
3. Roll out the dough on a lightly floured surface to a thickness of about 3mm. Use a round cookie cutter to cut out circles and use them to line a muffin tin. Chill the lined muffin tin in the fridge for 30 minutes.
4. Preheat the oven to 180°C/350°F/Gas Mark 4.
5. In a separate mixing bowl, whisk together the coconut milk, caster sugar, eggs, cinnamon, ginger, nutmeg and salt until well combined.
6. Remove the muffin tin from the fridge and sprinkle some desiccated coconut in the bottom of each tartlet.
7. Pour the coconut milk mixture over the desiccated coconut, filling each tartlet to about 2/3 full.
8. Bake the tartlets in the preheated oven for 25-30 minutes, or until the filling is set and the pastry is golden brown.
9. Remove the tartlets from the oven and allow them to cool in the tin for 5 minutes. Then, remove them from the tin and transfer them to a wire rack to cool completely.

Serve the Cape Malay Coconut Tartlets as a delicious dessert or enjoy them as a sweet snack with a cup of tea or coffee. These tartlets are sure to impress your guests and satisfy your sweet cravings with their delicious combination of coconut, spices and pastry. Enjoy!