

Ingredients:

2 eggs
3/4 cup sugar
1 tsp cornstarch
Pinch of salt
1/4 cup melted butter
1 tbsp lemon juice
1 tsp vanilla
1 1/2 cups shredded unsweetened coconut
Raspberry jam
18-20 frozen regular size tart shells

Instructions:

Preheat oven to 375 degrees.
Lay frozen tarts out on a foil lined cookie sheet.

In a bowl combine sugar, cornstarch and salt.
In a separate bowl beat eggs then add combined sugar, cornstarch and salt.
Add cooled melted butter, lemon juice and vanilla.
Stir in coconut.

Add approximately 1/2 tsp (or a bit more) of raspberry jam to the middle of the frozen tart shell, then cover till 3/4 full with coconut mixture.
Fill all the tarts like this.
Bake at 375 for about 23 minutes or until golden brown on top.
Eat, enjoy, and try not to be swept away in ecstasy.