



Custard and Coconut Tart

Servings: 5

Prep Time: 15min

Cook Time: 55min

Ingredients

- 4 eggs
- 50 ml melted margarine
- 500 ml full-cream milk
- 5 ml vanilla essence
- 2 salt
- 3 ml baking powder
- 125 ml cake flour
- 250 ml sugar
- 250 ml coconut

Directions

1. Preheat the oven to 180 °C.
2. Whisk together the eggs and margarine. Add the milk and essence and beat well.
3. Sift together the remaining ingredients except the coconut. Add to the mixture and blend well. Stir in the coconut.
4. Turn into a pie dish(es) and bake for 45-55 minutes or until the custard filling has set. Serve with cream if desired.