



## Harveys Supermarkets Coconut Blueberry Tartlets



### Ingredient List

3 cups sweetened coconut flakes  
1 egg white  
3/4 cup lemon curd\*  
3/4 cup key lime curd\*  
blueberries for the top of tartlets  
cooking spray

\*Lemon and key lime curds may be found in the jelly section.

Substitute a mixture of cream cheese (3/4 cup) and peach preserves (3/4 cup) if lemon and key lime curds are unavailable.

### Directions

1. Preheat oven to 350°F. Spread coconut on a baking sheet; toast, tossing occasionally, for 15 minutes until golden brown.
2. In the bowl of a food processor, blend toasted coconut and egg white until completely mixed. Coat the inside of tartlet pans with cooking spray. Press mixture into the bottoms and up the sides of tartlet shells. Bake until shells begin to turn golden, 12-15 minutes. Remove from oven and let cool 15 minutes.
3. In a medium bowl, mix together lemon and key lime curds (or peach preserves and cream cheese). Spoon this mixture into the cooled shells and top with blueberries.