



# Nut Flour Crust with Coconut Custard

The combination of the smooth custard and the crust made with our [Nut Flour Blend](#) is sweet delight.

## Ingredients

### CRUST

- 1 cup of [Pamela's Nut Flour Blend](#) (110 grams)
- ½ cup sugar
- ½ tsp salt
- ½ cup butter, soft

### COCONUT CUSTARD

- 1¼ cups sugar or coconut sugar
- 1 cup cornstarch (sieve or strain to remove lumps)
- ½ tsp salt
- 2 cups whole milk or half & half
- 2 cans (14 oz. each) coconut milk
- 8 large egg yolks
- ½ cup coconut, toasted

## Directions

### CRUST:

Preheat oven to 325°, with rack in the center of oven. Spray the inside of a 9-inch spring form pan.

In a food processor, pulse NUT FLOUR BLEND, sugar, and salt. Add soft butter and run until smooth dough is formed.

Press dough evenly into the prepared pan. Lay a smaller piece of sprayed parchment over dough to press it into the bottom of the pan. Bake about 26 to 32 minutes, until golden brown all across the top.

Cool on rack until totally cool before filling. Can be held a few days if stored air tight in a cool place.

### COCONUT CUSTARD:

Set a large fine strainer or sieve over a large bowl. Set aside.

In a large sauce pan, whisk together sugar, cornstarch, and salt. Slowly whisk in milk until cornstarch is dissolved. Whisk in coconut milk and egg yolks. Cook over medium heat, stirring constantly with a whisk and rubber spatula. It is best to alternate between whisk and spatula, to keep the bottom free from thickening custard. It will take about 12 to 15 minutes to start to thicken, but once it does it will happen quickly. It may start to bubble or might not, depending on

pan size. Stir and whisk briskly until custard thickens like pudding. (If you see what looks like modeling or faint curds in the custard, it is cooked!) Remove pot from hot burner and keep whisking until ready to pour.

Quickly pour custard through large sieve sitting over large bowl. Press through any custard left behind with the back of your spatula. If curds have formed do not press them through the sieve.

Pour strained custard into prepared spring form with the crust. Spread custard to a smooth top. Put in refrigerator for at least 6 hours, best overnight, so custard is totally set up and will hold its shape.

To remove band, run a sharp knife around the edge of the spring form pan, loosen band, and carefully lift off side. Let tart sit at room temp to soften up for about 30 minutes before serving or serve cold on a hot day for a refreshing dessert. Sprinkle top with toasted coconut, cut and serve.

Store covered in the refrigerator.

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