

Queijadinha (Brazilian Coconut Tart)



It is impossible not to fall in love with a Queijadinha. Decadent, creamy and loaded with coconut, it is a sweet tooth's dream come true!

PREP TIME 10 minutes

COOK TIME 30 minutes

TOTAL TIME 40 minutes

Ingredients

- 2 cups shredded coconut (fresh, if possible)
- 1/4 cup full fat coconut milk
- 1 can (14 ounces) sweet condensed milk
- 1/3 cup grated parmesan cheese
- 2 egg yolks, lightly beaten
- 2 tablespoons flour

Instructions

1. Preheat oven to 375 degrees F and adjust the oven rack to the middle position. Line a muffin tin with 10 cupcake liners. Reserve.
2. In a large bowl, combine the coconut and coconut milk. Let it sit for 5 minutes.
3. Add the remaining ingredients and mix well to combine.

4. Pour the mixture into the prepared cupcake liners, filling each all the way to the top. The tarts won't rise, so don't be afraid to fill them almost completely. Before baking, stir them with a fork, to distribute the coconut and cheese evenly.
5. Place the muffin tin into a large baking dish with high sides. You can use a rectangular casserole dish, for example. Bring a kettle full of water to a boil and then pour the boiling water into the larger baking dish, around the muffin tin, being careful to avoid splashing water into the queijadinhas. The water should come about halfway up the sides of the muffin tin.
6. Bake in the preheated oven for 30 minutes or until golden brown.
7. Remove from oven and cool before serving.
8. Enjoy!

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CUISINE: Brazilian / **CATEGORY:** Brazilian Food

<https://www.oliviascuisine.com/queijadinha-brazilian-coconut-tarts>