

Foodnity Recipes

Rhubarb Coconut Macaroon Tarts

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup almond flour
- [ ] 1/4 cup brown sugar
- [ ] 1/2 cup unsalted butter, cold and cubed
- [ ] 1 egg yolk

Filling

- [ ] 4 cups rhubarb, trimmed and sliced
- [ ] 1/2 cup granulated sugar
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp salt

Macaroon Topping

- [ ] 1 cup shredded coconut, toasted
- [ ] 2 tbsp butter, melted
- [ ] 2 tbsp brown sugar

Instructions

1. Preheat the oven to 350°F (175°C). In a bowl, combine flour, almond flour, and brown sugar; cut in the cold butter until the mixture resembles coarse crumbs.
2. Add the egg yolk, mix briefly, then press the dough into the bottom and up the sides of a 12-cup tart pan, creating a thin even crust.
3. Blind-bake the crust on a parchment-lined sheet for 12 minutes, then remove and set aside.
4. In a saucepan, combine rhubarb, sugar, lemon juice, vanilla, and salt. Cook over medium heat, stirring until rhubarb softens and the mixture becomes glossy, about 8-10 minutes.
5. Spoon the rhubarb mixture into the pre-baked crust, spreading evenly.
6. In a small bowl, mix toasted coconut, melted butter, and brown sugar; sprinkle over the filled tarts.
7. Return the tart pan to the oven and bake for an additional 15-18 minutes, until the coconut topping is golden and the crust is crisp.
8. Allow the tarts to cool for 10 minutes, then remove from the pan and serve at room temperature.

Nutrition per serving

280 kcal	4 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb releases too much liquid, simmer a little longer to concentrate the flavor.
- For extra shine, brush the warm tarts with a light apricot glaze.
- You can add a pinch of ground ginger to the filling for a subtle spice note.