

Quejadas

From the kitchen of: Yvonne Rozario and Josefina Ribeiro
Category: Dessert
Servings: 2 dozen

Ingredients:

- Pastry for 2-crust pie
- 3 beaten eggs
- 1-1/2 cups sugar
- 6 T butter or margarine, melted
- 1 T lemon juice
- 1/8 tsp. salt
- 1 3-1/2 ounce can (1-1/3 cup) flaked coconut

Directions:

1. On floured board surface, roll pastry to 1/8 inch thickness.
2. Cut into 3-1/2 inch circles.
3. Line 2-1/2 inch fluted tart shells with pastry circles; set aside.
4. Combine eggs, sugar, butter or margarine, lemon juice, and salt; stir in coconut.
5. Spoon about 2T filling into each shell.
6. Place filled tart pans on baking sheet or shallow baking pan.
7. Bake in 400 degree oven for 20 minutes or till tops are golden.
8. Cool. Remove tarts from pans. Makes about 2 dozen tarts.