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## Coconut Raisin Tart

Sweet coconut and raisin filling in a crispy tart shell.

🕒 PREP IN 5 MINS      🕒 BAKE IN 25-30 MINS

### Nutrition Facts

8 servings per container	
<b>Serving size</b>	<b>98g (3.5 oz)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>360</b>
<small>% Daily Value*</small>	
<b>Total Fat</b> 25g	<b>32%</b>
Saturated Fat 18g	<b>90%</b>
Trans Fat 0g	
<b>Cholesterol</b> 105mg	<b>35%</b>
<b>Sodium</b> 180mg	<b>8%</b>
<b>Total Carbohydrate</b> 33g	<b>12%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 4g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 6g	
Vit. D 0%	Calcium 2%
Iron 0%	Potas. 2%

**INGREDIENTS:** EGGS, COCONUT (TREE NUTS), SUGAR, BUTTER, MILK, NON-DAIRY WHIPPED TOPPING, UN-BLEACHED HIGH GLUTEN FLOUR(WHEAT FLOUR ENRICHED (NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID.) MALTERED BARLEY FLOUR, & ASCORBIC ACID ADDED AS A DOUGH CONDITIONER), SEED-LESS RAISINS, POWDERED SUGAR, ALMOND MEAL (TREE NUTS), CORNSTARCH, MARGARINE, BRANDY, SALT, BAKING POWDER, RUM ALCOHOL, VANILLA CONCENTRATE. CONTAINS EGG, MILK, SOY, TREE NUTS, WHEAT

**ALLERGEN CONTAINS:** WHEAT, MILK, SOY, EGG, TREE NUTS, ALCOHOL

### What We Send

Tarts (8)  
Recipe Card

### What You Need

Baking Tray  
Parchment Paper

**Warning:** Baked goods will be hot when pulled out of the oven and can cause burns if not allowed to cool.

1.



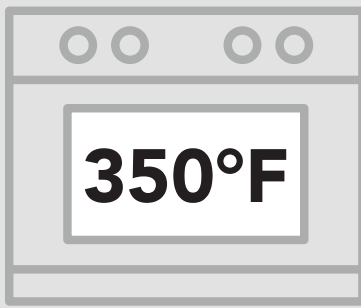
Line a baking tray with parchment paper. Evenly place tarts on the baking tray.

2.



Leave at room temperature (65°F) for roughly 5 minutes to thaw.

3.



Preheat the oven to 350°F. Once the oven has preheated, place the baking tray on the middle rack. Bake for 25-30 minutes or until golden brown.

4.



Once your tarts are done baking, remove the baking tray from the oven and let cool for about 10 minutes. Then, enjoy!