



Joyful Almond Christmas Tart

A Little Story About Nuts and Joy

My grandson once called this my “candy bar pie.” I still laugh at that. He saw the almonds and coconut and knew it was special. It reminds me of sharing treats after a snowy walk.

That’s why this matters. Food is more than eating. It’s about making a happy memory with your hands. Do you have a dessert that reminds you of a fun day?

Making Your Tart Shell

First, we make the dough. The food processor makes a lovely noise. It sounds like gravel crunching under boots. You’ll see the butter and flour become like sand.

Then you add the egg. It all comes together. Wrap it up and let it rest in the cold. Patience here makes a crisp shell later. That is a good lesson for baking and life.

The Dreamy Coconut Heart

Now for the filling. You melt white chocolate with hot cream. Doesn't that smell amazing? It becomes so smooth. You must let it get very cold in the fridge.

Later, you whip it! It turns fluffy like clouds. Then you fold in the coconut. *Fun fact: the rum is optional, but it makes the coconut taste even more like itself.* Do you prefer your coconut sweet or plain?

Putting It All Together

Roll your dough with care. Press it gently into the little pans. I like to sing a little song while I do this. It makes the work feel light.

Bake the shells with weights inside. This stops them from puffing up. We want a nice cup for our filling. After they cool, spoon the coconut cloud inside. Top each with three almonds. They look like little jewels.

The Final Chocolate Blanket

The last step is my favorite. You make a simple chocolate glaze. Just pour hot cream over chopped chocolate. Stir until it's shiny and dark.

Let it cool a tiny bit. Then spoon it over each tart. It will cover the filling like a warm blanket. The fridge sets it all perfectly. What's your favorite part: making, sharing, or that first bite?

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	1 1/4 cups plus 2 tablespoons	For the tart dough
Unsalted butter, cold	1/2 cup (1 stick)	Cut into 1/2-inch cubes for the dough
Whole toasted almonds	1/4 cup	For the dough, plus 18 more for garnish
Granulated sugar	1/4 cup	
Large egg	1	
Salt	1/4 teaspoon	
White chocolate, coarsely chopped	8 ounces	Good-quality, for the filling
Heavy cream	1 cup + 1/2 cup	1 cup for filling, 1/2 cup for glaze
Unsweetened shredded coconut	2 1/4 cups	
Light rum	1 tablespoon	Optional, for the filling
Milk chocolate, coarsely chopped	2 ounces	Good-quality, for the glaze
Dark chocolate (60-70% cocoa), coarsely chopped	2 ounces	Good-quality, for the glaze



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Instructions

Step 1: First, make your tart dough. Lightly whisk an egg in a small bowl. Put toasted almonds and sugar in a food processor. Pulse them until the nuts look like fine sand. Doesn't that smell amazing? (A hard-learned tip: make sure your butter is very cold. It makes the crust wonderfully flaky.)

Step 2: Add flour and salt to the processor. Pulse it just once or twice to mix. Then add your cold, cubed butter. Pulse until it looks like coarse crumbs. Now, pour in your whisked egg. Pulse until the dough just starts to clump together.

See also [Sacher Torte Christmas Cookie Bites](#)

Step 3: Shape the dough into a disk on the counter. Wrap it tightly in plastic. Let it rest in the fridge for at least an hour. This chill time is important. It lets the dough relax so it won't shrink in the pan. I use this time to tidy up my kitchen.

Step 4: While the dough chills, start the filling. Chop your white chocolate and put it in a bowl. Heat the cream in a saucepan until it just boils. Pour the hot cream over the chocolate. Let it sit for a moment, then whisk until smooth. Cover and refrigerate this for at least four hours. It needs to get firm.

Step 5: Roll out your chilled dough. Divide it into six equal pieces. Roll each piece into a small circle. Gently press each circle into a tart pan. Trim any extra dough from the edges. Pop the pans into the freezer for 30 minutes. This helps them hold their shape.

Step 6: Preheat your oven. Line your frozen tart shells with foil. Fill them with pie weights or dried beans. Bake them for 15 minutes. Carefully take out the foil and weights. Bake for 10 more minutes until golden. Let the shells cool completely. What do we call this pre-baking step? Share below!

Step 7: Finish your coconut filling. Take the firm white chocolate mix from the fridge. Whip it with a mixer until it's fluffy. Gently fold in the shredded coconut. Add a splash of rum if you like. I still laugh at the time I used sweetened coconut by mistake. It was very, very sweet!

Step 8: Spoon the coconut filling into your cool tart shells. Smooth the tops with a spoon. Press three whole toasted almonds onto each one. Place the tarts in the fridge. This lets the filling set a bit before you add the chocolate glaze.

Step 9: Make the chocolate glaze. Chop your milk and dark chocolates. Heat the cream until it simmers. Pour the hot cream over the chocolate. Whisk it gently until it's silky and smooth. Let it sit for about 10 minutes. It will thicken just a little.

Step 10: Take your tarts from the fridge. Spoon the glossy chocolate glaze over each one. Spread it gently to cover the coconut. Return them to the fridge for the final chill. In about 10 minutes, the glaze will be set. Then you can share your joyful creations.

Creative Twists

This recipe is like a dear friend. You can dress it up for different occasions. I love playing with little changes. It makes the kitchen feel like a happy laboratory.

Try a dash of orange zest in the coconut filling. It adds a sunny,

bright note.

Use a mix of pistachios and almonds for the garnish. The green and brown look so festive.

Swap the dark chocolate glaze for a salted caramel drizzle. It's wonderfully sticky and sweet.

Which one would you try first? Comment below!

Serving & Pairing Ideas

These little tarts are a celebration all by themselves. But I think food tastes better with friends. A simple scoop of vanilla ice cream on the side is pure magic. The cold creaminess is perfect. For a pretty plate, dust the rim with a little cocoa powder.

See also [Ginger Beef Christmas Wok](#)

For drinks, a cup of hot coffee is my favorite partner. It cuts through the sweetness just right. For a special evening, a small glass of amber sherry is lovely. It tastes of nuts and raisins. Which would you choose tonight?



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Keeping Your Tarts Happy and Fresh

These little tarts love the cold. Keep them covered in your fridge. They will stay perfect for two days. You can also freeze them before adding the glaze. Wrap each one tightly in plastic wrap. They will keep for one month this way.

Thaw frozen tarts in the fridge overnight. I once left a whole batch on the counter. The filling got too soft. The fridge is your friend here. Letting them chill slowly keeps everything just right.

Batch cooking saves so much time. Make the dough and filling a day ahead. Store them separately in the fridge. This breaks the work into easy pieces. You can enjoy baking without the rush.

This matters because good food is meant to be shared. Having treats ready means you are always prepared for guests. Or for a quiet moment with a cup of tea. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Tart Troubles

Is your dough too crumbly? It might be too dry. Add a teaspoon of cold water. Pulse it in the food processor once more. This should bring it together nicely.

I remember when my first tart shell shrank. The dough was not cold enough. Always chill your dough disk first. Then freeze the shaped shells before baking. This keeps their perfect shape.

Is your chocolate glaze too thin? Let it cool a bit longer. Ten minutes

should thicken it up. A thicker glaze will coat the tart beautifully. It will not run off the sides.

Fixing small problems builds your cooking confidence. You learn that mistakes can be solved. It also makes the flavors and textures just right. Every bite will be a joy. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Use a good gluten-free flour blend. Make sure it has xanthan gum. Your dough will work just fine.

Q: How far ahead can I make it?

A: You can make all parts two days ahead. Keep the dough, filling, and baked shells separate. Assemble the day you want to serve.

Q: I don't have rum. What can I use?

A: You can just leave it out. The tarts will still be delicious. A tiny drop of vanilla extract is nice too.

Q: Can I make one big tart?

A: Absolutely. Use a 9-inch tart pan. You will need to bake the shell a little longer. Watch for that golden color.

Q: Any special tip for toasting almonds?

A: Toast them in a dry pan on the stove. Watch them closely and shake the pan. They burn quickly! *A fun fact: toasting nuts makes their flavor so much richer.* **Which tip will you try first?**

See also [Frosted Mocha Snowflake Delights](#)

From My Kitchen to Yours

I hope you love making these tarts. They are little bites of Christmas joy. The kitchen is my favorite place to share stories. I would love to hear yours.

Tell me about your baking adventures. Did your family enjoy these sweet treats? **Have you tried this recipe?** Please leave a comment below. I read every single one.

Happy cooking!

—Elowen Thorn.



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[Print Recipe](#)

Joyful Almond Christmas Tart

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses: [Dessert](#)

Difficulty: **Beginner**

Prep time: **45 minutes**

Cook time: **25 minutes**

Rest time:

Total time: **1 hour 10 minutes**

Servings: **6 servings**

Calories: **780 kcal**

Best Season:**Summer**

Description

A festive and decadent dessert featuring a buttery almond crust,

creamy coconut filling, and a rich chocolate glaze, garnished with toasted almonds.

Ingredients

For the Tart Dough:

- ▢ 1 large egg
- ▢ 1/4 cup whole toasted almonds
- ▢ 1/4 cup granulated sugar
- ▢ 1 1/4 cups plus 2 tablespoons all-purpose flour
- ▢ 1/4 teaspoon salt
- ▢ 1/2 cup (1 stick) unsalted butter, cold and cut into 1/2-inch cubes

For the Coconut Filling:

- ▢ 8 ounces good-quality white chocolate, coarsely chopped
- ▢ 1 cup heavy cream
- ▢ 2 1/4 cups unsweetened shredded coconut
- ▢ 1 tablespoon light rum (optional)

For the Chocolate Glaze and Garnish:

- ▢ 2 ounces good-quality milk chocolate, coarsely chopped
- ▢ 2 ounces good-quality dark chocolate (60-70% cocoa), coarsely chopped
- ▢ 1/2 cup heavy cream
- ▢ 18 whole toasted almonds, for garnish

Instructions

1. Prepare the Tart Dough: In a small bowl, lightly whisk the egg; set aside. In a food processor, pulse the toasted almonds and sugar until finely ground. Add flour and salt; pulse to combine. Add cold butter and pulse until mixture resembles coarse sand. Add the whisked egg and pulse just until dough forms a cohesive mass. Shape into a disk, wrap in plastic, and refrigerate for at least 1 hour or overnight.
2. Prepare the Coconut Filling: Place chopped white chocolate in a heatproof bowl. In a saucepan, bring 1 cup heavy cream just to a boil. Pour over white chocolate, let stand 30 seconds, then whisk until smooth. Cover and refrigerate for at least 4 hours or overnight until firm.
3. Shape and Bake the Tart Shells: Lightly flour a work surface. Divide chilled dough into six equal portions. Roll each into a 5 1/2-inch disk. Press each disk into a 4-inch tart pan with removable bottom. Freeze for 30 minutes.
4. Blind Bake the Tart Shells: Preheat oven to 375°F (190°C). Line each frozen tart shell with foil and fill with pie weights. Bake for 15 minutes. Remove foil and weights; bake 10 more minutes until golden. Cool completely on a wire rack.
5. Prepare the Coconut Filling for Assembly: Transfer chilled white chocolate ganache to a stand mixer bowl. Whip with whisk attachment until soft peaks form. Gently fold in shredded coconut and rum (if using).
6. Fill and Assemble the Tarts: Divide coconut filling evenly among cooled tart shells, smoothing tops. Place three whole toasted almonds on each tart. Refrigerate.
7. Prepare the Chocolate Glaze: Place chopped milk and dark chocolates in a heatproof bowl. Heat 1/2 cup heavy cream until just boiling. Pour over chocolate and whisk until smooth. Let cool for 10

minutes to thicken.

8. Glaze the Tarts and Final Chill: Remove tarts from refrigerator. Spoon chocolate glaze evenly over each tart, covering the filling. Return to refrigerator and chill until glaze is set, about 10 minutes.

Notes

To make this Almond Joy Tart gluten-free, substitute the all-purpose flour with a gluten-free all-purpose flour blend that includes xanthan gum for structure. Monitor the dough's texture during mixing; gluten-free doughs may require a slight adjustment in butter quantity for binding. Ensure that all other ingredients, such as chocolates and flavorings, are certified gluten-free to prevent cross-contamination.

Keywords:Almond Joy, Tart, Christmas, Coconut, Chocolate, Dessert