

Coconut Custard Ramekins

Step 1:

In Each Ramekin Place:

1 TBSP. MELTED BUTTER
1/8 CUP FLAKED SWEETENED COCONUT.

Option: For a graham cracker crust, after melted butter is added to ramekin add graham cracker crumbs and press down into butter, then add coconut.

Step 2:

For Custard Whisk Together in separate bowl:

1 TBSP. MELTED SALTED BUTTER
1/8 CUP SUGAR
1 EGG
1/8 CUP BUTTERMILK
1/4 TSP. VANILLA EXTRACT

Pour custard on top of coconut. Cook 20 minutes at 300 degrees in air fryer.

Tammy's Tip: For Crunch Top: after first 12 minutes of bake time, open air fryer and top custard with large sugar crystals if desired. Then place back in air fryer for remaining cook time.