

Blueberry Macaroon Tart, for a crowd

This recipe involves tripling my [coconut macaroon cups](#). It's gluten-free and perfect for blueberry season. Please only use fresh fruit here as frozen berries won't hold up. A better way to cheat would be to use chocolate chips (instead of chocolate blocks), and to use pasteurized egg whites in a carton. They're such a time-saver, and you won't have a massive yolk-surplus on your hands.

Makes 40 2-inch bars

Coconut oil, for melting and brushing

10-1/2 cups shredded coconut (I used 3-3/4 cups sweetened and 6-3/4 unsweetened, medium shred)

Scant 1 cup coconut flour

18 egg whites, or their equivalent (one 2-pound carton of liquid egg whites, plus 1/2 cup)

1 cup granulated sugar

1-1/2 teaspoons salt

19 ounces chopped bittersweet chocolate, or 3 cups semisweet chocolate chips

18 ounces fresh blueberries

Finely grated zest of 3 limes

Powdered sugar, for serving

Preheat the oven to 350°F. Line a rimmed baking sheet (half-sheet pan) with parchment. Melt a bit of coconut oil and generously brush the parchment, sides, and corners of the pan.

In your very largest nonstick saucepan, combine the sweetened and unsweetened coconut, coconut flour, egg whites, sugar, and salt. Set over medium heat and cook, stirring occasionally, for about 10 minutes, until well-combined and slightly drier. Use great care and stir slowly as you may sacrifice some over the sides. (Just spoon it back in.)

Transfer to the prepared baking sheet, packing it evenly into the corners and evening out the top. (Use a combination of your hands, the bottom of a greased cup measure, and an offset-spatula.) You want the sides to be ever so slightly higher than the center since you'll be topping it with blueberries later on. Bake this unfilled macaroon shell in the center of the oven for 35 to 40 minutes, until set and lightly brown.

Meanwhile, melt the chocolate and 1 teaspoon coconut oil over a double-boiler, stirring. Scrape the melted chocolate over the coconut base and smooth the top. Heap with blueberries and scatter with lime zest. Just before serving, dust lightly with powdered sugar. Cut into 2" squares.