The Best Coconut Cream Pie

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Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: 25 minutes
Cook Time: 10 minutes

Ingredients
__9 Inch Pre-baked Pie Crust
__1 14 oz can of Coconut Milk (about 2 cups)
__1-1/4 cup of Milk
__1/2 cup of Granulated Sugar
__4 Egg Yolks
__1/3 Cup of Cornstarch
__1/4 tsp of Salt
__2 Tbsp of Unsalted Butter
__1 tsp of Vanilla Extract
__1/8 tsp of Coconut Extract
__1 1/2 cup of Sweetened Shredded Coconut
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For the Whipped Cream:
__1-1/2 cups of Heavy Cream
__3 Tbsp of Powdered Sugar
__1/8 tsp of Coconut Extract (optional but advisable)

1) In a large saucepan, add the coconut milk and regular milk, bring to a gentle simmer, meanwhile in a large bowl, add the egg yolks and sugar and using a handheld electric whisk, whisk until the mixture thickens and turns a pale yellow color, add the cornstarch and whisk until combined (will be thick but that's normal).

2) While constantly whisking, stream in about 1/2 of the hot milk mixture to temper the eggs, then pour mixture into the saucepan align with the salt, whisking constantly cooking on low heat for about 7 minutes or until the custard has thickened (it will thicken faster than that but don't undercook it or it will have an unpleasant raw flour taste), remove from the heat, whisk in the butter, vanilla and coconut extract. Cover and set aside to cool a bit, about 45 minutes (not until completely cooled).

3) Stir in the coconut, fond with a spatula until combined, pour into your pre-baked crust, cover with plastic wrap and refrigerate for a minimum of 8 hours or overnight.

4) When ready to serve, whip the cream with the powdered sugar and coconut extract if using (I recommend) sprinkle it with some lightly toasted coconut and enjoy!