

Coconut Cream Pie



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Recipe by: Laura Vitale

Serves 8

Prep Time: 10 minutes

Cook Time: 15 minutes

Ingredients

- 1 9 pre-made pie crust
- ¾ cup of Sugar
- 1/2 cup of All Purpose Flour
- 2 1/4 cups of Whole Milk
- 3 Egg Yolks
- 2 Tbsp of Butter
- 1 ½ cups of Sweetened Shredded Coconut
- 1 tsp of Vanilla
- 1 ½ cups of Heavy Whipping Cream
- ¼ cup of Powdered Sugar

1) Preheat the oven to 375 degrees. Lay the pie crust in a 9 greased pie plate and prick the bottom and sides with a fork.

2) Line a piece of aluminum foil in the pie crust and fill it with either rice, dry beans or pie weights. Bake for 10 minutes.

3) Remove the foil and beans and return the pie crust to the oven to bake for another 15 minutes or so or until golden brown, let it cool completely.

4) In a saucepan over medium high heat, add the flour, milk, sugar and salt. Bring to a simmer (do not allow it to boil)

5) Meanwhile, in a large bowl, whisk the eggs for about a minute or until they begin to turn a pale color. Add about a cup of the warm milk mixture to the egg yolks and whisk constantly (this is tempering the eggs) pour the egg mixture in the saucepan with the remaining milk mixture and continue to cook the custard until it becomes thick enough to coat the back of a wooden spoon, this should take about 5 minutes.

6) Turn the heat off and stir in the coconut, vanilla and butter. Pour the custard into a bowl and cover tightly with plastic wrap making sure that the plastic wrap is actually toughing the custard. Pop it in the fridge to cool for about 30 minutes.

7) Meanwhile, whip the heavy cream and powdered sugar together until the heavy cream develops stiff peaks. Set aside.

8) Add the cooled custard to the baked pie crust and make sure its all nice and smooth. Smear the whipped cream all over the top and pop it back in the fridge to cool for a few hours. (you can also top it with the whipped cream after the pie has set for a few hours)

