



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Coconut Cream Pie

Serves 6 – 8

Ingredients

1/2 (15-ounce) package refrigerated piecrusts
1/2 cup sugar
1/4 cup cornstarch
2 cups half-and-half
4 egg yolks
3 tablespoons butter
1 cup sweetened flaked coconut
2 1/2 teaspoons vanilla extract, divided
2 cups whipping cream
1/3 cup sugar
Garnish: toasted coconut

Fit 1 piecrust into a 9-inch pie plate according to package directions; fold edges under, and crimp. Prick bottom and sides of piecrust with a fork. Bake according to package directions for a one-crust pie.

Combine 1/2 cup sugar and cornstarch in a heavy saucepan. Whisk together half-and-half and egg yolks. Gradually whisk egg mixture into sugar mixture; bring to a boil over medium heat, whisking constantly. Boil 1 minute; remove from heat.

Stir in butter, 1 cup coconut, and 1 teaspoon vanilla. Cover with plastic wrap, placing plastic wrap directly on filling in pan; let stand 30 minutes. Spoon custard mixture into prepared crust, cover and chill 30 minutes or until set.

Beat whipping cream at high speed with an electric mixer until foamy; gradually add 1/3 cup sugar and remaining 1 1/2 teaspoons vanilla, beating until soft peaks form. Spread or pipe whipped cream over pie filling. Garnish, if desired.

Credit: myrecipes.com