try our Coconut Cream Pie!

Coconut cream pie is a wonderful indulgence worth trying! Our recipe features coconut three ways. There is coconut milk and sweetened shredded coconut in the filling, and shaved, toasted coconut flakes on top. It's destined to become a favorite of anyone lucky enough to get a taste.

ingredients

Makes 1 (10-inch) Pie

PIE CRUST INGREDIENTS:
1-1/4 cups flour
1/2 teaspoon salt
1 tablespoon sugar
8 tablespoons salted butter, cut into 1/2 inch cubes
2 tablespoons cold buttermilk
2 tablespoons ice cold water

COCONUT CREAM FILLING INGREDIENTS:
4 egg yolks
1/4 cup corn starch
1/2 cup sugar
1 can coconut milk, full fat
1-1/2 cups half-and-half
1/4 teaspoon salt
1 tablespoon butter
1 teaspoon vanilla extract
1-1/2 cups sweetened, shredded coconut

WHIPPED CREAM TOPPING INGREDIENTS:
2 cups whipping cream
1 teaspoon vanilla
1 teaspoon coconut rum (optional)
1/3 cup powdered sugar

GARNISH:
1-1/2 cups shaved coconut, toasted in the oven until golden brown

directions

1 **Prepare the pie crust** by mixing the flour, salt, and sugar in a large bowl. Cut the cold butter into half-inch cubes.

2 **Combine the butter and flour together** by hand with a pastry blender, or pulse with a food processor leaving pea-sized pieces of butter remaining. Avoid using your fingers or hands to combine the flour and butter -- the heat will melt the butter and reduce the crust's flakiness. As well, avoid over-mixing the butter and flour.

3 **Add the buttermilk and cold water** to the crumbly dough. Gather the dough until it loosely comes together into a ball.

4 **Flatten the ball of dough slightly,** cover with plastic wrap and allow it to chill in the refrigerator for 20-30 minutes.

5 **Once the crust has chilled,** roll it out into 10" circle and place in the pie dish.

Crimp the edge and line the pie with parchment and pie weights.

Re-chill the rolled out pie dough for another 20 minutes to help slow shrinkage during baking.

Bake at 375 degrees F for 20 minutes, or until golden brown.

Let the pie crust cool completely.

6 **Prepare the coconut cream filling,** in a large saucepan, whisk the egg yolks, corn starch, sugar, coconut milk, and half-and-half together.

Continue whisking over low heat until the mixture just begins to bubble and thicken. This thickening process can take up to 15 minutes. Keep the heat on medium-low, and monitor carefully to be sure the filling doesn't burn. Whisk often, and cook until it thickens into a pudding-like texture.

Remove the filling from the heat and whisk in the salt, butter, vanilla extract, and shredded coconut.

7

8 **Add the warm filling to the parbaked, cooled pie crust.** Cover with plastic wrap and refrigerate until chilled and set, about 3-4 hours.

Using a food processor, whip the cream by pulsing all of the whipped cream ingredients together. Continue pulsing until very stiff peaks form. Pipe or spoon the whipped cream on top of the chilled pie.

9

PRO TIP: To make a stabilized whipped cream without any additives, try using a food processor! The fast blades yield a stiff whipped cream that is able to be piped on desserts, and maintain its shape.

10 **Add a garnish** of toasted and shaved coconut.

11 **Slice & enjoy!**

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try our
Coconut
Cream
Pie!

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1

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2

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3

Chef'n Fresh
Force Juicer

4

Heritage Small
Sauce Pan

5

Wüsthof Flexible
Boning Knife

6

OXO
Garlic Press