

COCONUT PIE

INGREDIENTS

- 1 pie shell
- 1 cup unsweetened flaked coconut
- 3 cups half & half cream
- 2 eggs, beaten
- 3/4 cup white sugar
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 (9 inch) pie shell, baked
- 1-2 cups whipping cream (35% MF)

PREP TIME: 20 MINS

**READY: CHILL FOR 4 HOURS
BEFORE SERVING**



DIRECTIONS

1. preheat oven to 350 degrees F
2. spread coconut on baking sheet & bake on middle rack for 2.5 minutes, take out of oven, stir & bake for 2.5 more minutes or until golden brown
3. mix flour & salt in bowl
4. combine half-and-half cream, eggs, sugar and flour & salt mixture in a saucepan & stir together
5. bring to a boil over low heat, stirring constantly
6. cook for 2 more minutes, stirring constantly
7. remove pan from heat & stir in vanilla + 3/4 cup of toasted coconut (save 1/4 cup for topping)
8. pour filling into a cooled pie shell & chill until firm
9. whip cream & spoon out on pie, then dust with remaining toasted coconut
10. decorate for Valentine's Day or another occasion