

## *Delicious Coconut Cream Pie*



Do you love coconut cream pie? Then get ready to make your taste bud's dance! That's why I'm so excited to share this recipe with you. With just a few standard ingredients, you can put together a delicious dessert that will have your family and friends flocking around the table.

### **INGREDIENTS:**

- 1/2 Cup sugar
- 1/4 Cup cornstarch
- 2 Cups half-and-half
- 4 Egg yolks
- 3 Tablespoons butter
- 1 Cup flaked coconut
- 2 1/2 Teaspoons vanilla flavoring
- 2 Cups whipping cream
- 1/3 Cup sugar
- Toasted coconut if desired

### **DIRECTIONS:**

1. For a more delicious experience, I recommend making [\*"Nana's Never Fell Pie Crust"\*](#). Or you can buy a store-bought single shell pie crust and follow the cooking directions.
2. Meanwhile, in large heavy saucepan, mix 1/2 cup sugar and the cornstarch. In small bowl, beat half-and-half and egg yolks with whisk.

3. Gradually add egg mixture to sugar mixture; heat to boiling over medium heat, stirring constantly.
4. Boil for 1 minute; remove from heat. Stir in butter, 1 cup coconut and 1 teaspoon of vanilla.
5. Cover with plastic wrap, placing plastic wrap directly on custard; let stand 30 minutes. Spoon custard into cooled baked shell. Cover; refrigerate 30 minutes or until set
6. In medium bowl, beat whipping cream with electric mixer on high speed until foamy; gradually add 1/3 cup sugar and remaining 1 1/2 teaspoons vanilla, beating until soft peaks form.
7. Spread whipped cream over pie. Sprinkle with toasted coconut. Store in refrigerator.

I hope you and your family enjoy this Yummy Coconut Cream Pie as much as my family and me.

*Happy Baking!*

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