

COCONUT CREAM PIE

Submitted by:

Kyla Bloch

Ingredients

1 unbaked pie crust

4 large egg yolks

1/4 cup (30g) cornstarch

1 (14 ounce) can full fat coconut milk (must be the canned type, not the kind from a carton in the refrigerated section)

1 cup (240ml) half-and-half

2/3 cup (130g) granulated sugar

1/4 teaspoon salt

1 cup (80g) sweetened shredded coconut

2 Tablespoons (30g) unsalted butter, softened to room temperature

1 teaspoon pure vanilla extract

optional: 1/2 teaspoon coconut extract

Whipped Cream

1 and 1/2 cups (360ml) cold heavy cream or heavy whipping cream

3 Tablespoons (20g) confectioners' sugar or granulated sugar*

3/4 teaspoon pure vanilla extract

optional for garnish: unsweetened coconut shavings, coconut chips, or sweetened shredded coconut*



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Pie crust: Preheat oven to 400°F (204°C). Fully blind bake your pie crust. Cool pie crust completely. You can do this up to 3 days ahead of time. Cover cooled crust tightly and refrigerate until ready to fill.

Make the coconut filling: Whisk the egg yolks and cornstarch together. Set aside. Whisk the coconut milk, half-and-half, granulated sugar, and salt together in a medium saucepan over medium heat. Whisking occasionally, bring to a boil. Boil for 2 minutes, then reduce temperature to medium-low heat. Once boiling, remove about 1/2 cup of the mixture and, in a slow and steady stream, whisk into the egg yolk and cornstarch mixture. Keep those egg yolks moving so they don't scramble. In a slow and steady stream, pour and whisk the egg yolk mixture into the pot.

The pudding will probably immediately begin to bubble and thicken. Stand back and use caution as the bubbles may burst. Whisk and cook for 1 minute and 30 seconds. Note, I have made this before and it has not done thickened immediately. Don't panic! Just keep cooking and whisking until it is thickened. Remove from heat and stir in the coconut, butter, vanilla, and coconut extract (if using).

Pour warm filling into cooled pie crust. Cover tightly with plastic wrap directly on the surface of the pudding (to prevent a skin from forming) and refrigerate for at least 3 hours or overnight until chilled and thickened. Pie may be refrigerated for up to 1 day.

For the whipped cream: Using a hand mixer or a stand mixer fitted with a whisk attachment, whip the heavy cream, sugar, and vanilla extract on medium-high speed until medium peaks form, about 3-4 minutes. Medium peaks are between soft/loose peaks and stiff peaks and are the perfect consistency for topping and piping on desserts.

Pipe or spread the whipped cream on top. Garnish with extra coconut, if desired. Chill the pie uncovered up to a few hours or you can serve it immediately.

Cover leftovers and store in the refrigerator for up to 5 days.

