

Coconut Cream Pie

This is one of Uncle Lee's favorites, so Nana often makes it for his birthday meal. If you don't like coconut, and you just want a cream pie, omit the coconut and meringue. Instead of meringue, make whipped cream using 1 ½ cups of whipping cream. Spread evenly on top of the pie pudding, and no additional baking is needed.

Ingredients

- 2 cups milk
- ½ cup sugar
- 2 tablespoons butter
- ½ cup sugar
- 3 eggs
- ¼ cup corn starch
- ½ cup whipping cream
- 1 teaspoon vanilla
- 1 cup sweetened coconut, divided



Instructions

- ❖ Heat first three ingredients in a large saucepan over medium heat. Bring to a simmer.
- ❖ In a bowl, combine next three ingredients.
- ❖ Gradually add to simmering milk mixture. Cook until mixture thickens and is smooth. Cool.
- ❖ Whip cream and add vanilla. Fold into cooled milk mixture.
- ❖ Fold ¾ cup coconut into cooled pudding.
- ❖ Pour into baked pie shell.
- ❖ Top with meringue, then sprinkle meringue with remaining coconut.
- ❖ Place pie in a 400 Fahrenheit-degree oven until meringue and coconut are slightly brown. This should take about 10 to 15 minutes.