

Old Fashioned Coconut Cream Pie



Rated: ★★★★★

Submitted By: Carol H.

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Prep Time: 20 Minutes

Cook Time: 30 Minutes

Ready In: 4 Hours 50 Minutes

Servings: 8

"Sweetened toasted coconut is stirred into a homemade custard filling and poured into a pie shell. After the pie is chilled and set, it's covered with whipped topping and more toasted coconut."

INGREDIENTS:

1 cup sweetened flaked coconut

1/4 teaspoon salt

1 teaspoon vanilla extract

3 cups half-and-half

2 eggs, beaten

1 (9 inch) pie shell, baked

3/4 cup white sugar

1 cup frozen whipped topping, thawed

1/2 cup all-purpose flour

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Spread the coconut on a baking sheet and bake it, stirring occasionally, until golden brown, about 5 minutes.
3. In a medium saucepan, combine the half-and-half, eggs, sugar, flour and salt and mix well. Bring to a boil over low heat, stirring constantly. Remove the pan from the heat, and stir in 3/4 cup of the toasted coconut and the vanilla extract. Reserve the remaining coconut to top the pie.
4. Pour the filling into the pie shell and chill until firm, about 4 hours.
5. Top with whipped topping and with the reserved coconut.

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Printed from Allrecipes.com 9/27/2013

