

Coconut Cream Pie

Ingredients:

9" baked pie crust
2/3 cup sugar
1/4 cup cornstarch
1/2 tsp salt
3 c whole milk
4 egg yolks, beaten slightly
2 Tbs unsalted butter
1Tb vanilla extract
3/4 cup flaked coconut
Sweetened Whip Cream



Steps:

1. Stir together sugar, cornstarch, and salt in large mixing bowl
2. Separate 4 eggs and whisk the yolks slightly (whites may be discarded)
3. Mix 1/2 cup of the milk with the egg yolks and whisk.
4. Gradually stir the egg/ milk mixture into the sugar/ cornstarch mixture
5. Add the remaining 2 1/2 cups of milk to the large saucepan and cook at medium heat, stirring constantly, so that the milk doesn't burn. Heat until it just starts to bubble.
6. Gradually pour the hot milk into the mixing bowl, whisking vigorously so as not to cook the yolks. Continue until all the milk is in the mixing bowl.
7. Power the mixture back into the sauce pan. Cook on medium-high heat, stir until it comes to a boil and thickens up.
8. Remove pan from heat.
9. Blend in butter and vanilla.
10. Stir in coconut.
11. Pour the hot filling into a mixing bowl.
12. Press plastic wrap onto filling in the bowl and cool to room temperature
13. In class with limited time you should place the bowl in the freezer until 15 minutes before the bell rings.
14. When the filling has cooled, pour it into your baked pie crust.
15. Cover with saran wrap and label.
16. Chill the pie thoroughly for at least 6 hours
17. Just before serving, top pie with sweetened whipped cream
18. Optional: Scatter 1/4 cup of coconut on a baking sheet and toast in the oven for approx. 5 minutes (until golden brown). Garnish pie with toasted coconut.