

Bluebonnet Cafe Coconut Cream Pie

If want to enjoy a sweet treat, try it out " Bluebonnet Cafe Coconut Cream Pie " you will definitely like it

You will need :

* Pie

- ☞ 1 Tsp Vanilla
- ☞ 1 Can Flaked Coconut (3 oz.)
- ☞ 3 Cups Milk
- ☞ 4 Eggs, Separated
- ☞ 1 Cup Sugar
- ☞ 3 large spoon of Butter
- ☞ 1/4 Cup Cornstarch
- ☞ A pinch Salt
- ☞ pie crust, baked in a 9-inch pan
- ☞ whipped cream

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

* Directions Pie :

1- Detach the egg yolks from the egg whites.set the whites aside and save for another use.

We combine cornstarch, salt and sugar Cook blending with stirring constantly After the mixture bubbles up cook an additional 2 minutes. Beat egg yolks slightly. slowly stir 1 cup of hot mixture into yolks, being careful not to mix the yolks .Return the egg mixture to pot,Leave to boil ;we Add

butter and vanilla; stir until butter is melted and Add the coconut and mix. Cast into a baked pie crust. Apply whipped cream and roasted coconut .

* Whipped Cream:

- ☞ 1 small spoon vanilla
- ☞ 1 cup thick cream
- ☞ half cup powdered sugar

* Directions cream :

1 – In an electric mixer,mix the cream whisk as it thickens,add sugar and add vanilla.Whisk until smooth

* Meringue Topping :

- ☞ 1/2 cup sugar
- ☞ 1/2 small spoon vanilla
- ☞ 3 egg whites
- ☞ 1/2 teaspoon cream of tartar
- ☞ toasted (brown) coconut

* Directions meringue

1- In electric mixer beat egg whites and cream of tartar at high ;Gradually add sugar, small spoon at a time, sugar is dissolved .Beat in vanilla and spread meringue over hot stuffing , sealing to the edge of the pastry,sprinkle coconut on top of meringue. Bake until cooked, allow it to cool and serve .