

Coconut Cream Pie

Ingredients

1 9-inch baked pie crust
2/3 cup sugar
1/3 cup cornstarch
2 tablespoons all-purpose flour
1/4 teaspoon salt
3 eggs
3 cups milk
1 tablespoon butter
2 teaspoons vanilla extract
1 1/4 cups sweetened flaked coconut

Directions

In medium saucepan, stir together sugar, cornstarch, flour and salt; stir in eggs until mixture is well blended.

Gradually stir in milk.

Cook over medium heat, stirring constantly with whisk, until mixture boils; boil and stir 1 minute.

Remove from heat; stir in butter and vanilla.

Stir in coconut until blended; pour into baked pie crust.

Press plastic wrap directly onto surface; refrigerate 6 to 8 hours or until set.

Just before serving, spread with whipped cream; sprinkle with toasted coconut.

Cover; refrigerate leftover pie.

8 servings.

Variation: You can also toast the coconut before adding it to the pie.

Preheat oven to 350 degrees.

Spread evenly on cookie sheet, stir once or twice while baking for 5 to 10 minutes, until light golden brown.