

# Old Fashioned Coconut Cream Pie

## what you need:

1 cup sweetened flaked coconut  
3 cups half-and-half  
2 eggs, beaten  
3/4 cup white sugar  
1/2 cup all-purpose flour  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
1 (9 inch) pie shell, baked  
1 cup frozen whipped topping, thawed

## how to make it:

Preheat oven to 350 degrees F (175 degrees C).

Spread the coconut on a baking sheet and bake it, stirring occasionally, until golden brown, about 5 minutes.

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.

Pour the filling into the pie shell and chill until firm,  
about 4 hours.

Top with whipped topping and with the reserved coconut.