Old Fashioned Coconut Cream Pie

Ingredients:
1 cup sweetened flaked coconu

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

Directions:
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.