

Old Fashioned Coconut Cream Pie

The Absolute Best Coconut Cream Pie. Truly the absolute best! A creamy, old-fashioned coconut cream pie recipe that this avid baker has used for over 30 years. I have never tasted a better recipe.

Although I love coconut cream pie, I never order it in restaurants. That's because of decades of being served gelatinous slop that bore little resemblance to the real thing.

The Absolute Best Coconut Cream Pie

I have been making this pie since I was 12 years old and have yet to sample better; nor do I hope to.

This is quite an old fashioned recipe for this classic pie which is based upon a flour thickened, pudding-like custard pie filling. I despise versions of this recipe that are thickened with corn starch. The texture just isn't right.

A proper coconut cream pie should be velvety and creamy, not jelly like at all. This recipe gets it right and the results are well worth the effort.

This recipe is continuously in our TOP 10 ever published on Rock Recipes, even after 12 years and over 1700 recipes published.

It gets many rave reviews and everyone who tries it loves it. This is the recipe you've been looking for.

2019 update: This recipe has never wavered in popularity in all the time it has been posted on this website. It gets continuous rave reviews and is still consistently in our top

ten recipes, even after 12 years online.

There's a very good reason why it's so popular. You'll thank yourself for discovering why.

Ingredients:

1 cup sweetened flaked coconut

3 cups half-and-half

2 eggs, beaten

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Ingredients:

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

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.