

Old-Fashioned Coconut Cream Pie

Coconut Cream Pie:

1 can coconut milk, can be found in the Asian foods section
Half-and-half or heavy cream, enough to add to the coconut milk to make 3 cups
3 egg yolks
 $\frac{3}{4}$ cup (159 g) white sugar
 $\frac{1}{3}$ cup cornstarch
 $\frac{1}{4}$ teaspoon salt
1 cup (85 g) flaked coconut, toasted (see note)
1 teaspoon vanilla extract
1 teaspoon coconut extract
1 recipe graham cracker crust (below), or traditional pie crust
Fresh Whipped Cream, lightly sweetened

Graham Cracker Crust:

12 whole rectangular graham crackers
 $\frac{1}{2}$ cup (113 g) butter, melted and slightly cooled
3 tablespoons sugar

INSTRUCTIONS

For the pie: In a medium saucepan, combine half and half, coconut milk, egg yolks, sugar, cornstarch and salt.

Bring to a boil over medium-low heat, stirring constantly. Mixture will become very thick. Remove from heat, and stir in coconut extract and the vanilla extract (at this point you can also stir in $\frac{3}{4}$ cup of the toasted coconut, although, I prefer to use it all to garnish the top of the pie).

Pour the custard into the baked and cooled pie shell and chill 2-4 hours or until firm. Top with whipped cream and the toasted coconut.

For the crust: Preheat oven to 325 degrees. Finely crush graham crackers in a food processor or in a ziploc bag with a rolling pin. Pour crumbs into a bowl and add sugar, stirring to combine. Drizzle butter over the top and mix with a fork until the crumbs are evenly moistened.

Press the crumbs evenly in the bottom and up the sides of a 9- or 10-inch pie plate.

Bake for 13-15 minutes until the crust is just barely beginning to brown. Remove from oven and cool completely before filling.

NOTES

Coconut: to toast coconut, spread coconut on rimmed baking sheet in an even layer and bake at 325 degrees, tossing often, until lightly toasted, about 12-15 minutes.