

Coconut Cream Pie from She Makes and Bakes

Prep time: 45 minutes Bake time: 12-15 minutes at 350

2/3 cup sugar
1/4 cup cornstarch
1/4 teaspoon salt
2 cups milk
3 egg yolks, lightly beaten (reserve whites for meringue)
1 cup flaked coconut
2 tablespoons butter
1 tablespoon vanilla
1 baked pie crust

In a saucepan, mix together sugar, cornstarch, and salt. Add milk and whisk till smooth. Place pan over medium high heat and cook, stirring, until it starts to bubble and thickens. Off the heat, pour a little mixture slowly into your eggs while stirring, then add the hot eggs to the pan (this is tempering your eggs). Bring to a small boil and cook, stirring, for 2 minutes. Strain this mixture through a fine mesh strainer. Add the butter and vanilla and stir until melted. Then add in your coconut, stir, and pour into your baked pie crust.

Meringue

3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons sugar
1/4-1/2 cup flaked coconut

In a stand mixer or with a hand mixer, beat egg whites and cream of tartar on medium high speed until soft peaks form. Add sugar one tablespoon at a time until sugar is dissolved and stiff peaks form.

Spread the meringue evenly over filling and seal onto the pie crust edges. Form peaks by lifting a spoon in the meringue. Sprinkle the coconut on top.

Bake at 350 degrees for 12-15 minutes until browned. Cool on a wire rack for 1 hour and refrigerate for at least 3 hours before serving.

Source: Barely adapted from [Taste of Home](#)