

Coconut Cream Pie

By Beverly Pell, Heartland Café, Okotoks

Coconut Cream Filling

Ingredients:

3/4 cup white sugar
19 oz can coconut milk
1 1/4 cups 10% cream
1 cup large flake coconut (Angel Flake)
4 egg yolks
1/2 cup heavy cream
1/3 cup cornstarch
1 tsp coconut extract
1 Tbsp salted butter
3/4 cup toasted coconut for garnish

Method:

- Combine sugar, coconut milk, 10% cream, and one cup of coconut into a heavy bottom saucepan. Cook on medium heat, stirring often. Bring to a scald but do not boil.
- In a small bowl, combine the egg yolks, heavy cream, and cornstarch. Mix well.
- Add a cup of the scalded milk to the egg mixture and stir; this will temper the eggs so they do not curdle when poured into the hot cream mixture. Now add the tempered egg mixture to the saucepan and cook on medium heat until gently bubbling. Mixture should be very thick.
- Stir in the coconut extract and salted butter at the very end.
- Let cool 10 minutes before pouring into the baked pie crust. Press plastic wrap overtop the filling but not overtop the pastry to keep a skin from forming overtop.
- Cool pie in fridge for a few hours.

Optional: On a baking sheet lined with parchment paper, sprinkle 3/4 cup of coconut. Bake at 350° F for 5 minutes until starting to turn a light golden brown. Stir and bake more if desired. Cool completely and set aside.

Whip Cream

375 ml (1 1/2 cups) heavy cream
85 g (1/3 cup) icing sugar
5 ml (1 tsp) vanilla

- Whip the cream in a deep bowl with an electric hand mixer. Generously dollop the cream on top of the pie and then sprinkle the toasted coconut on top.

Serves: 8