

Marie Saba

from my kitchen to yours

Coconut Cream Pie

Serves 8

Ingredients:

- 1 9-inch pie crust, cooked and cooled
- 1/2 cup (120 ml) milk
- 1/4 cup (35 g) corn starch
- 1/2 cup (96 g) sugar
- 1/2 teaspoon (2 g) Kosher salt
- 4 large egg yolks (16 g each)
- 1 can (13-14 oz.) full-fat coconut milk
- 3/4 cup (202 ml) heavy whipping cream
- 1 teaspoon (3 g) vanilla extract
- 1/2 teaspoon (1 g) coconut flavor, optional
- 2 tablespoons (28 g) unsalted butter
- 1 cup (80 g) sweetened shredded coconut, lightly packed



For Topping:

- 1 1/2 cup (350 ml) chilled heavy whipping cream
- 1 Tablespoon (12 g) Instant vanilla pudding powder, optional
- 2 Tablespoons (24 g) sugar
- 1 teaspoon (3 g) vanilla extract

For Garnish: Sweetened shredded coconut

Instructions:

1. In a medium pot, whisk together corn starch and milk until completely smooth. Add sugar and salt; whisk again to combine. Add egg yolks, coconut milk, and heavy cream; whisk again (mixture will be lumpy because of the fat in the coconut milk, that's okay).
2. Set pot over medium high heat and, while whisking constantly, slowly bring mixture to a boil. Then immediately reduce heat to low and simmer, while whisking constantly, and cook for about 1-2 minutes, until pudding is thick and smooth. Remove pot from heat. Strain pudding through a fine-mesh strainer into a clean bowl.

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3. While pudding is still warm, add vanilla extract, coconut flavor (if using), butter, and sweetened shredded coconut. Stir to combine.
4. Pour warm filling into fully-cooked, fully-cooled pie crust. Smooth top with a spatula. Place plastic wrap flush against the pudding surface (to prevent “pudding skin” from forming), then wrap the entire pie in plastic wrap, and refrigerate to cool completely, 3 to 4 hours.
5. To make whipped cream, add heavy whipping cream, Instant vanilla pudding powder (if using), and 2 Tablespoons sugar to the bowl. Whisk to combine. Beat until soft peaks form.
6. Just before serving, spoon whipped cream on top of pie. Garnish with sweetened shredded coconut, if desired, and serve.

Notes:

Make-Ahead Tip: If using Instant vanilla pudding powder in the whipped cream, the whipped cream will keep in a covered container in the refrigerator for up to 2 days.

Make-Ahead Tip: Coconut pudding filling will keep in a covered container in the refrigerator for up to 2 days. As long as you don't get any saliva in the pudding (by accidentally reusing a tasting spoon) or over-whisk the finished pudding, the pudding should not get watery. Simply stir gently with a small spoon or spatula to loosen before adding to the cooked and cooled crust.

Make-Ahead Tip: Crust can be cooked and cooled up to 2 days ahead. Cover tightly with plastic wrap to prevent it from getting stale.