

How to Make Coconut Pecan Pie - A Sweet and Crunchy Treat

This coconut pecan pie stands out for several reasons:



OVEN
350°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pre-made pie crust
- 1 cup shredded coconut
- 1 cup chopped pecans
- 3 large eggs
- 1 cup corn syrup
- 1 cup brown sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

DIRECTIONS

1. Coconut pecan pie holds a special place in my heart, reminding me of family gatherings during the holidays. The aroma of the pie baking in the oven would fill our home, drawing everyone into the kitchen, eager to taste this delightful dessert. It's a recipe that has been passed down through generations, each adding their own twist, but the essence remains the same: a sweet, crunchy treat that brings people together.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-coconut-pecan-pie-a-sweet-and-crunchy-treat/>