

## Homemade Coconut Cream Pie - A Cool, Creamy Slice of Tropical Heaven

Why This Coconut Cream Pie Is a Classic That Never Fails



**OVEN**  
**325°F**

**TIME**  
**10 min**

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**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

You'll Need

For the Crust: 1 9-inch pie crust, pre-baked and cooled (store-bought or homemade):

For the Coconut Filling: 1 can (13.5 oz) unsweetened coconut milk 1 cup whole milk  $\frac{3}{4}$  cup granulated sugar ... cup cornstarch ... tsp salt 4 large egg yolks 2 tbsp unsalted butter 1 tsp vanilla extract 1... cups sweetened shredded coconut:

For the Whipped Cream Topping: 1 cup heavy whipping cream 2 tbsp powdered sugar  $\frac{1}{8}$  tsp vanilla extract  
Toasted sweetened coconut, for garnish:

### DIRECTIONS

1. Step-by-: Step: How I Make It
2. Prepare the : Filling Base
3. In a medium saucepan, I whisk together
4. coconut milk
5. whole milk
6. cornstarch
7. until smooth and well blended.
8. Cook : Until Thick
9. I cook the mixture over
10. medium heat
11. , whisking constantly, for about
12. 7-10 minutes
13. or until it thickens and starts to bubble. It should coat the back of a spoon and feel like pudding.
14. Add the : Good Stuff
15. Once thick, I remove the pan from the heat and stir in the
16. vanilla extract
17. shredded coconut
18. . The butter gives it richness, while the coconut brings texture and flavor.
19. Fill the : Crust
20. I pour the hot coconut filling into the
21. pre-baked 9-inch pie crust
22. and use a spatula to smooth the top.
23. To prevent a skin from forming, I press a piece of
24. plastic wrap directly onto the surface
25. of the filling.

