

Classic Coconut Cream Pie Recipe with Toasted Coconut Topping

There's just something irresistible about



TIME
3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 pre-baked 9-inch pie crust
- 1 (13.5 oz) can coconut milk
- 1 cup whole milk
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ cup sweetened shredded coconut
- ... cup cornstarch
- ... tsp salt
- 4 egg yolks, lightly beaten
- 2 tbsp unsalted butter
- 1 tsp vanilla extract
- 1 cup whipped cream (plus extra for topping)
- Toasted coconut, for garnish

DIRECTIONS

1. In a medium saucepan over medium heat, whisk together coconut milk, whole milk, sugar, shredded coconut, cornstarch, and salt until smooth.
2. Cook, stirring frequently, until the mixture begins to thicken and bubble.
3. Slowly whisk about $\frac{1}{2}$ cup of the hot mixture into the beaten egg yolks to temper them, then gradually whisk the yolk mixture back into the saucepan.
4. Cook for another 2-3 minutes, stirring constantly, until thick and creamy.
5. Remove from heat and stir in butter and vanilla extract.
6. Let the filling cool slightly, then pour into the pre-baked crust and smooth the top.
7. Cover with plastic wrap (pressing it lightly on the surface) and chill for at least 4 hours or overnight.
8. When ready to serve, top with whipped cream and sprinkle with toasted coconut.

TIPS FOR SUCCESS

Toast coconut in a dry skillet over low heat until golden and fragrant-watch it closely!

Press plastic wrap directly onto the custard surface while chilling to prevent a skin from forming.

Make sure the custard has fully cooled and set before slicing.

For a clean slice, wipe your knife between cuts. ?

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

Original recipe: <https://chefmaniac.com/classic-coconut-cream-pie-recipe-with-toasted-coconut-topping/>