

Coconut Custard Pie - Creamy, Dreamy, and Packed with Tropical Flavor

Coconut Custard Pie ??



OVEN
400°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pie crust (9-inch, store-bought or homemade)
- 3 large eggs
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla extract
- 2 $\frac{1}{2}$ cups milk
- 1 cup flaked sweetened coconut

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 400°F (200°C). Roll out and press the pie crust into a 9-inch pie plate. Crimp the edges and set aside.
- 2.** Mix the Custard Base: In a large bowl, whisk together:
- 3.** Eggs
- 4.** Sugar
- 5.** Salt
- 6.** Vanilla
- 7.** Whisk until smooth and combined.
- 8.** Temper the Eggs: In a saucepan over medium heat, warm the milk just until hot to the touch (not boiling!). Slowly whisk the hot milk into the egg mixture-a little at a time-to temper the eggs without scrambling.
- 9.** Add the Coconut: Stir 1 cup flaked coconut into the custard mixture.
- 10.** Bake: Pour the filling into the prepared pie crust. Bake for 25-30 minutes, or until the custard is just set and the crust is golden. A slight jiggle in the center is okay-it will firm up as it cools.
- 11.** Cool and Chill: Let the pie cool completely on a wire rack. Then refrigerate for at least 4 hours (overnight is even better!).
- 12.** Serve and Enjoy: Top with whipped cream, toasted coconut, or a sprinkle of nutmeg. Slice and serve chilled!

SWAPS & NOTES

Why I Love This Recipe Coconut custard pie is simple, classic, and soul-soothing.

The prep is surprisingly quick-just whisk, warm, and bake-and the flavor payoff is huge.

It's the kind of recipe you can memorize and keep in your back pocket for when you need a dessert that impresses without the stress.

Milk: Whole milk gives the best creamy texture.

TIPS FOR SUCCESS

Tempering the eggs slowly is key-don't rush the warm milk step.

Pull it once the center is mostly set with a slight jiggle.

Let it chill fully before slicing for the cleanest cuts.

For extra texture , toast the coconut lightly before mixing it in. ?

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

Original recipe: <https://chefmaniac.com/coconut-custard-pie-creamy-dreamy-and-packed-with-tropical-flavor/>