

## Coconut Cream Pie Jars: Silky, Crunchy, Tropical Dessert Perfection

Coconut Cream Pie Jars - Silky, Crunchy, and a Tropical Dream in Every Spoonful!



**OVEN**  
**325°F**

**TIME**  
**5-10 min**

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### INGREDIENTS

- 1 1/2 cups graham cracker crumbs
- 1/4 cup brown sugar
- 1/2 cup unsalted butter, melted
- 1 cup granulated sugar
- 1/2 cup cornstarch
- 1/2 teaspoon salt
- 4 cups whole milk
- 5 large egg yolks
- 2 tablespoons unsalted butter
- 2 teaspoons vanilla extract
- 1 1/2 cups sweetened shredded coconut
- 2 cups heavy whipping cream
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup toasted shredded coconut

### DIRECTIONS

1. Let's assemble these beautiful and delicious : Coconut Cream Pie Jars:
2. Prepare the : Crust: In a medium bowl, combine the graham cracker crumbs, brown sugar, and melted butter. Mix thoroughly until the texture resembles wet sand and is evenly coated.
3. Layer the : Crust: Spoon a layer of the crust mixture (about 2-3 tablespoons) into the bottom of each clear glass jar. Use the back of a spoon or a small tamper to press it down lightly but firmly to pack it. Set the jars aside.
4. Make the : Coconut Filling Base: In a medium saucepan, whisk together the granulated sugar, cornstarch, and salt. Gradually whisk in the whole milk until smooth.
5. Cook the : Filling Base: Cook the milk mixture over medium heat, whisking constantly, until it thickens and begins to bubble gently (around 8-10 minutes). It will be quite thick.
6. Temper the : Egg Yolks: While the milk mixture is heating, in a separate heatproof bowl, whisk the 5 large egg yolks until smooth.
7. Combine : Mixtures: Slowly pour about 1 cup of the hot milk mixture into the whisked egg yolks, whisking continuously to temper the yolks and prevent them from scrambling. This gradually brings the temperature of the yolks up.
8. Return to : Pan: Now, pour the tempered yolk mixture back into the saucepan with the remaining hot milk mixture.
9. Thicken the : Filling: Continue to cook over medium heat, whisking constantly, for another 2 minutes,

until the mixture is very thick and coats the back of a spoon. It will be a luscious custard.

10. Finish the : Filling: Remove the saucepan from the heat. Stir in the 2 tablespoons unsalted butter, 2 teaspoons vanilla extract, and 1 1/2 cups sweetened shredded coconut until well combined and the butter is melted.
11. Cool : Filling: Let the coconut filling cool for 15-20 minutes at room temperature, stirring occasionally, to prevent a skin from forming.
12. Whip the : Cream: While the filling cools, in a large mixing bowl, combine the heavy whipping cream, powdered sugar, and vanilla extract. Beat with an electric mixer on high speed until stiff peaks form.
13. Assemble the : Jars: Now for the fun part - layering! Using a spoon or, for a cleaner look, a piping bag, begin layering in the jars: A layer of whipped cream (about 2 tablespoons).
14. A layer of the cooled coconut filling (about 1/4 to 1/3 cup, depending on jar size).
15. A light sprinkle of toasted shredded coconut (about 1 teaspoon).
16. Another layer of whipped cream.
17. A final generous topping of toasted shredded coconut.
18. Chill: Chill the assembled jars in the refrigerator for at least 2 hours before serving. This allows the filling to fully set and the flavors to meld beautifully.

## SWAPS & NOTES

**Graham Cracker Crust:** While graham cracker crumbs are classic, you can use other crumbly cookies like vanilla wafers, shortbread, or even digestive biscuits for a subtle flavor variation.

**Milk:** Whole milk is highly recommended for the richest, creamiest filling.

Skim or low-fat milk will result in a less decadent texture.

**Coconut:** Ensure you use sweetened shredded coconut for the filling and topping, as it provides that essential tropical sweetness.

## TIPS FOR SUCCESS

**Temper Egg Yolks Slowly:** This is the most critical step for the filling.

Pouring hot milk directly into cold yolks will scramble them.

Go slowly, whisking constantly, to gradually bring up their temperature.

**Whisk Constantly for Filling:** To prevent lumps and ensure even thickening, continuously whisk the filling as it cooks.

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

Original recipe: <https://chefmaniac.com/coconut-cream-pie-jars-silky-crunchy-tropical-dessert-perfection/>