

Old-Fashioned Coconut Custard Pie: The Creamiest Tropical Dessert

To get that signature creamy texture, quality matters. Here is what you need to gather:



OVEN
400°F

TIME
25 to 30 min

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INGREDIENTS

- 1 Pie Crust: (9-inch) You can use a store-bought refrigerated crust for speed or your favorite homemade recipe.
- 3 Large Eggs: These provide the structure for the custard.
- 1/2 Cup Granulated Sugar: Just enough to sweeten without being cloying.
- 1/2 Teaspoon Salt: To balance the sweetness.
- 1/2 Teaspoon Vanilla Extract: High-quality extract makes a difference here.
- 2 1/2 Cups Milk: Whole milk is recommended for the richest mouthfeel.
- 1 Cup Flaked Coconut: Sweetened or unsweetened works depending on your preference.

DIRECTIONS

- 1. Prep the Oven and Crust:** Preheat your oven to 400°F (200°C). Line a 9-inch pie plate with your pie crust. Crimp the edges beautifully using your thumb and forefinger or a fork.
- 2. Whisk the Base:** In a large mixing bowl, whisk together the eggs, sugar, salt, and vanilla extract. You want the mixture to be well combined and a pale yellow color.
- 3. Temper the Eggs:** This is the most important step! Heat the milk in a saucepan over medium heat. You want it hot to the touch (steaming) but not boiling. Gradually-and I mean very slowly-whisk the hot milk into the egg mixture. This "tempers" the eggs so they don't scramble when they hit the heat.
- 4. Add the Star Ingredient:** Stir in the flaked coconut. The coconut will naturally want to float to the top, which creates a lovely toasted layer during baking.
- 5. Bake to Perfection:** Pour the custard mixture into your prepared crust. Carefully place it in the oven and bake for 25 to 30 minutes. You are looking for the custard to be set around the edges but still have a slight, uniform jiggle in the center. The crust should be a beautiful golden brown.
- 6. Cool and Chill:** Remove from the oven and let it cool completely on a wire rack. Once at room temperature, move it to the refrigerator. Chill for at least 4 hours (overnight is even better) to allow the custard to fully set before slicing.

SWAPS & NOTES

Milk Substitutions: While whole milk is best, you can use 2% milk.

I don't recommend skim milk as the custard won't set as firmly.

For an even richer tropical flavor, replace 1/2 cup of milk with canned coconut milk.

Crust: If you want a gluten-free version, simply use a GF-certified pie shell.

TIPS FOR SUCCESS

Don't Overbake: If the pie puffs up like a balloon, it's getting too hot.

It should have a gentle wobble when you pull it out.

Prevent Soggy Crust: If you are worried about a soggy bottom, you can "blind bake" the crust for 8-10 minutes with pie weights before adding the filling.

Uniform Coconut: Stir the mixture one last time right before pouring it into the shell to ensure the coconut is distributed evenly.

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

Original recipe: <https://chefmaniac.com/old-fashioned-coconut-custard-pie-the-creamiest-tropical-dessert/>