

Old-Fashioned Coconut Cream Pie with Flaky Crust

Few desserts capture the essence of classic comfort baking quite like

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5 min

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INGREDIENTS

For the Pie Filling:

1 baked pie crust

1 cup milk

1 teaspoon light cream

$\frac{1}{2}$ cup granulated sugar

2 tablespoons cornstarch

2 tablespoons cold water

2 eggs, separated

1 teaspoon vanilla extract

1 cup sweetened flaked coconut

For the Topping:

8 ounces whipped cream

DIRECTIONS

1. Prepare the Pie Crust: Bake the pie crust according to package or recipe instructions.
2. Allow it to cool completely before adding the filling.
3. Heat the Milk Mixture: In a double boiler, combine the milk and light cream.
4. Add the sugar and heat the mixture until it begins to gently boil.
5. Prepare the Cornstarch Slurry: In a small bowl mix the cornstarch with cold water until smooth.
6. This mixture will help thicken the custard.
7. Beat the Egg Yolks: In a separate bowl beat the egg yolks until light.
8. Whisk in the cornstarch mixture.
9. Combine the Custard: Slowly pour the egg mixture into the hot milk mixture in the double boiler.
10. Stir constantly to prevent the eggs from scrambling.
11. Cook the Custard: Cook the mixture for about 5 minutes, stirring continuously, until it thickens into a smooth custard.
12. Add Coconut and Vanilla: Remove the custard from heat.
13. Stir in:
14. Vanilla extract
15. Flaked coconut
16. Allow the mixture to cool slightly.
17. Fill the Pie: Pour the coconut custard into the prepared pie crust.
18. Cover with plastic wrap and refrigerate for about 30 minutes, or until the filling is set.
19. Add the Whipped Cream: Remove the plastic wrap and spread whipped cream evenly over the top of the pie.
20. Serve: Slice and serve chilled for the best texture and flavor.

SWAPS & NOTES

This recipe is flexible and easy to customize depending on your preferences.

Coconut flavor boost: Replace part of the milk with coconut milk for a richer tropical taste.

Crust options: Use a graham cracker crust instead of traditional pastry crust for a slightly sweeter base.

Toasted coconut topping: Lightly toast extra coconut flakes in a skillet for added crunch and flavor.

TIPS FOR SUCCESS

Stir constantly while cooking the custard.

This prevents lumps and ensures a smooth filling.

Gradually combining the egg mixture with hot milk avoids scrambling.

Cooling allows the custard to set properly for clean slices.

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Original recipe: <https://chefmaniac.com/old-fashioned-coconut-cream-pie-with-flaky-crust/>