

Coconut Cream Pie Recipe: A Tropical and Creamy Dessert Favorite

This coconut cream pie recipe stands out for several reasons:



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 ½ cups graham cracker crumbs
- ½ cup unsalted butter, melted
- 1 cup granulated sugar
- ¼ cup cornstarch
- ¼ teaspoon salt
- 2 ¾ cups coconut milk
- 1 teaspoon vanilla extract
- 1 cup shredded sweetened coconut
- 4 large egg yolks
- 1 cup heavy cream
- 2 tablespoons powdered sugar
- Toasted coconut flakes for garnish (optional)

DIRECTIONS

- 1. Prepare the : Crust:** Preheat your oven to 350°F (175°C). In a mixing bowl, combine graham cracker crumbs and melted butter until well mixed. Press the mixture into the bottom and up the sides of a 9-inch pie pan. Bake for 10 minutes, then let it cool.
- 2. Make the : Filling:** In a medium saucepan, whisk together sugar, cornstarch, and salt. Gradually add coconut milk while whisking to avoid lumps. Cook over medium heat, stirring constantly until the mixture thickens and bubbles.
- 3. Add : Egg Yolks:** In a separate bowl, whisk the egg yolks. Slowly pour about a cup of the hot coconut mixture into the yolks to temper them, then return the mixture to the saucepan. Cook for an additional 2 minutes, stirring constantly.
- 4. Incorporate : Coconut and Vanilla:** Remove the saucepan from heat and stir in the shredded coconut and vanilla extract. Pour the filling into the cooled crust and smooth the top. Cover with plastic wrap and refrigerate for at least 4 hours or until set.
- 5. Whip the : Cream:** In a mixing bowl, beat the heavy cream and powdered sugar until soft peaks form. Spread or pipe the whipped cream over the chilled pie before serving. Garnish with toasted coconut flakes if desired.

TIPS FOR SUCCESS

Use Fresh Coconut: If you can find fresh coconut, use it instead of shredded coconut for an even more intense flavor.

Chill Your Tools: For the best whipped cream, chill your mixing bowl and beaters beforehand.

This helps the cream whip up faster and hold its shape better.

Experiment with Flavors: Add a splash of rum or almond extract to the filling for a unique twist on the classic flavor.

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

Original recipe: <https://chefmaniac.com/coconut-cream-pie-recipe-a-tropical-and-creamy-dessert-favorite/>