



## Amazing White Chocolate-Coconut Custard Pie

READY IN



55 min.

SERVINGS



55

CALORIES



51 kcal

DESSERT

### Ingredients

- 3 oz baker's chocolate white cooled melted
- 0.5 cup baking mix all-purpose
- 0.3 cup butter softened
- 4 eggs
- 1.3 cups baker's angel flake coconut
- 2 cups milk
- 0.5 cup sugar
- 2 tsp vanilla

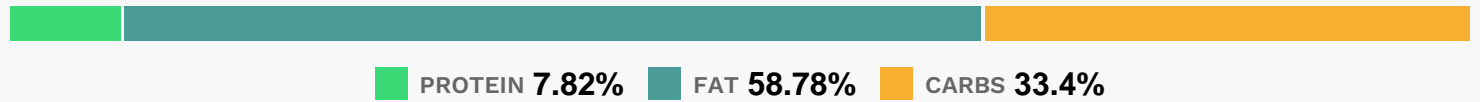
## Equipment

- oven
- blender

## Directions

- Heat oven to 350F.
- Blend all ingredients except coconut in blender until smooth.
- Pour into 9-inch pie plate; sprinkle with coconut.
- Bake 45 min. or until center is set and top is golden brown.

## Nutrition Facts



## Properties

Glycemic Index:3.24, Glycemic Load:2.07, Inflammation Score:-1, Nutrition Score:1.2221739228977%

## Nutrients (% of daily need)

Calories: 51.36kcal (2.57%), Fat: 3.42g (5.26%), Saturated Fat: 1.96g (12.25%), Carbohydrates: 4.37g (1.46%), Net Carbohydrates: 4.01g (1.46%), Sugar: 3.46g (3.85%), Cholesterol: 13.32mg (4.44%), Sodium: 33.75mg (1.47%), Alcohol: 0.05g (100%), Alcohol %: 0.34% (100%), Protein: 1.02g (2.05%), Manganese: 0.06mg (3.1%), Phosphorus: 28.89mg (2.89%), Selenium: 1.69µg (2.42%), Vitamin B2: 0.04mg (2.29%), Calcium: 18.62mg (1.86%), Vitamin B12: 0.09µg (1.51%), Fiber: 0.36g (1.45%), Vitamin A: 69.07IU (1.38%), Vitamin B5: 0.12mg (1.19%), Vitamin D: 0.16µg (1.08%), Copper: 0.02mg (1.08%), Potassium: 35.81mg (1.02%)