



Coconut Cream Custard Pie

READY IN



175 min.

SERVINGS



8

CALORIES



1281 kcal

Ingredients

- ☐ 10 ounce dickinson's® coconut curd
- ☐ 3 large eggs
- ☐ 0.1 teaspoon ground nutmeg
- ☐ 1.3 cups half-and-half
- ☐ 9 inch pastry pie shell
- ☐ 0.3 teaspoon salt
- ☐ 1 cup coconut or sweetened flaked
- ☐ 1.5 teaspoons vanilla extract

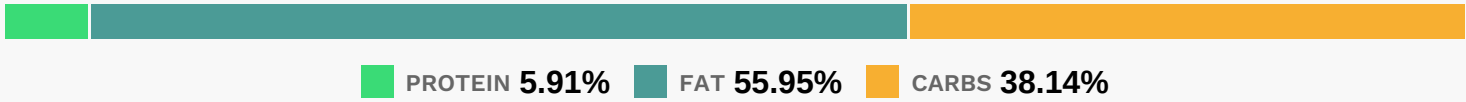
Equipment

- ☐ bowl
- ☐ oven
- ☐ knife

Directions

- ☐ Heat oven to 350 degrees F.
- ☐ Bake pie shell 10 minutes.
- ☐ Remove and cool. (Do not turn off oven.)
- ☐ Beat eggs in medium bowl.
- ☐ Add half-and-half, vanilla extract, salt, nutmeg and coconut curd.
- ☐ Mix well. Stir in flaked coconut.
- ☐ Pour into pie shell; return to oven 30 minutes or until knife inserted near center comes out clean. Chill several hours.
- ☐ Serve topped with sweetened whipped cream and toasted coconut if desired.

Nutrition Facts



Properties

Glycemic Index:10, Glycemic Load:0.23, Inflammation Score:-6, Nutrition Score:22.1447827142222%

Nutrients (% of daily need)

Calories: 1280.82kcal (64.04%), Fat: 79.65g (122.53%), Saturated Fat: 34.94g (218.38%), Carbohydrates: 122.16g (40.72%), Net Carbohydrates: 112.28g (40.83%), Sugar: 7.85g (8.73%), Cholesterol: 82.98mg (27.66%), Sodium: 1080.05mg (46.96%), Alcohol: 0.26g (100%), Alcohol %: 0.1% (100%), Protein: 18.92g (37.84%), Manganese: 1.64mg (81.82%), Folate: 177µg (44.25%), Vitamin B1: 0.66mg (44.18%), Iron: 7.22mg (40.12%), Fiber: 9.87g (39.49%), Selenium: 25.08µg (35.83%), Vitamin B2: 0.55mg (32.41%), Vitamin B3: 6.4mg (32%), Phosphorus: 285.83mg (28.58%), Copper: 0.37mg (18.6%), Vitamin K: 17.04µg (16.23%), Vitamin B5: 1.43mg (14.29%), Magnesium: 56.69mg (14.17%), Potassium: 459.78mg (13.14%), Zinc: 1.87mg (12.46%), Calcium: 100.02mg (10%), Vitamin E: 1.41mg (9.41%), Vitamin B6: 0.19mg (9.29%), Vitamin A: 237.39IU (4.75%), Vitamin B12: 0.24µg (3.98%), Vitamin D: 0.38µg (2.5%), Vitamin C: 1.51mg (1.83%)