

Coconut Cream Pie

READY IN



165 min.

SERVINGS



8

CALORIES



514 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter
- ☐ 5 tablespoons butter melted
- ☐ 0.3 cup cornstarch
- ☐ 2 egg yolks
- ☐ 30 gingersnap cookies
- ☐ 3 cups half-and-half
- ☐ 0.5 cup sugar
- ☐ 0.3 cup coconut or shredded sweetened
- ☐ 1.5 cups coconut or shredded sweetened

- ☐ 1 teaspoon vanilla extract pure
- ☐ 8 servings whipped cream for topping

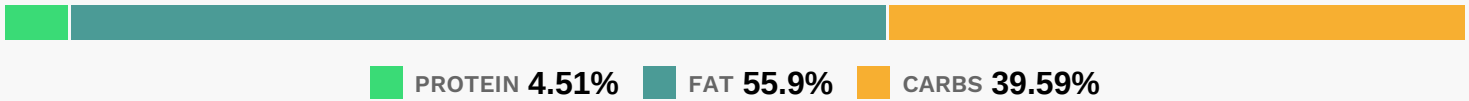
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ pie form

Directions

- ☐ Preheat the oven to 350 degrees F.
- ☐ Process the gingersnaps in a food processor until fine.
- ☐ Add to a bowl along with the coconut and melted butter; toss until combined. Press firmly to the bottom and up the sides of a deep-dish 9-inch pie pan.
- ☐ Bake 10 minutes and let cool completely.
- ☐ Add the half-and-half, egg yolks, sugar, cornstarch, and vanilla to a round-bottomed saucepan off the heat and whisk together until the mixture is smooth and the cornstarch has dissolved.
- ☐ Place on medium heat and bring to a simmer, whisking constantly while it thickens. Once thick like pudding, remove from the heat and stir in 2 tablespoons butter and 1 cup coconut.
- ☐ Pour the thickened mixture into the cooled pie shell and refrigerate for 2 hours or until set.
- ☐ Add the remaining 1/2 cup coconut to a baking sheet and toast in the oven for 5 minutes. Top the pie with whipped cream and toasted coconut before serving.

Nutrition Facts



Properties

Glycemic Index:28.14, Glycemic Load:9.14, Inflammation Score:-5, Nutrition Score:9.6704347289127%

Nutrients (% of daily need)

Calories: 514.34kcal (25.72%), Fat: 32.5g (50%), Saturated Fat: 20.77g (129.84%), Carbohydrates: 51.77g (17.26%), Net Carbohydrates: 50.26g (18.28%), Sugar: 30.52g (33.91%), Cholesterol: 111.26mg (37.09%), Sodium: 334.68mg (14.55%), Alcohol: 0.17g (100%), Alcohol %: 0.12% (100%), Protein: 5.9g (11.81%), Manganese: 0.9mg (45.17%), Vitamin B2: 0.29mg (17.15%), Phosphorus: 155.62mg (15.56%), Selenium: 10.48µg (14.97%), Vitamin A: 733.9IU (14.68%), Calcium: 135.36mg (13.54%), Iron: 2.26mg (12.58%), Folate: 34.25µg (8.56%), Potassium: 294.78mg (8.42%), Magnesium: 33.13mg (8.28%), Copper: 0.16mg (7.89%), Vitamin B6: 0.14mg (7.16%), Vitamin B5: 0.67mg (6.71%), Zinc: 1mg (6.66%), Vitamin E: 1mg (6.65%), Vitamin B1: 0.1mg (6.44%), Fiber: 1.51g (6.05%), Vitamin B3: 1.06mg (5.28%), Vitamin B12: 0.3µg (4.97%), Vitamin K: 2.9µg (2.76%), Vitamin D: 0.27µg (1.78%), Vitamin C: 0.95mg (1.16%)