



Harry's Roadhouse Style Coconut Cream Pie

READY IN



260 min.

SERVINGS



8

CALORIES



491 kcal

DESSERT

Ingredients

- ☐ 2 cups coconut plus an extra shredded sweetened for toasting
- ☐ 0.3 cup cornstarch
- ☐ 1 large eggs
- ☐ 3 egg yolks
- ☐ 2 teaspoons gelatin powder
- ☐ 1 cup heavy cream
- ☐ 1 pre-baked pie shell — 9 inch (blind-baked or a graham crust)
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup sugar

- ☐ 2 tablespoons butter unsalted (I used)
- ☐ 1 teaspoon vanilla paste
- ☐ 3 cups milk whole divided

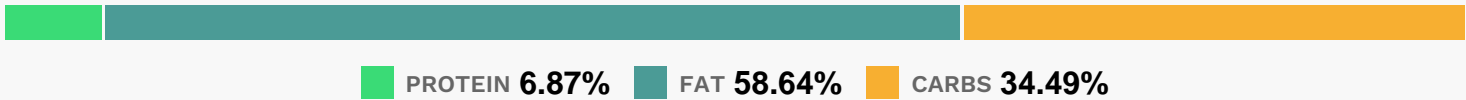
Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ whisk
- ☐ mixing bowl
- ☐ plastic wrap
- ☐ stove

Directions

- ☐ Put 1/2 cup of milk in a mixing bowl and add gelatin.
- ☐ Let it dissolve for a minute.Stir egg, egg yolks, cornstarch, and sugar into the milk mixture.Put remaining 2 1/2 cups of milk in a non-reactive saucepan over high heat to scald the milk. When milk is scalded, slowly add it to the gelatin mixture and whisk until incorporated.
- ☐ Pour the mixture back into the pan and return to the stove, whisking all the time. When the mixture begins to boil, remove from heat and add butter, vanilla, salt, and coconut.
- ☐ Whisk until all the butter is melted and incorporated.
- ☐ Place custard in a container to cool. Cover with plastic wrap against the custard to keep a skin from forming. Chill in the refrigerator for a few hours or overnight. Whip cream until stiff peaks form. Fold into the chilled custard until smooth. Try not to overmix.
- ☐ Pour mixture into prebaked crust and top with toasted coconut.

Nutrition Facts



Properties

Glycemic Index:13.51, Glycemic Load:10.35, Inflammation Score:-5, Nutrition Score:10.343913095153%

Nutrients (% of daily need)

Calories: 490.87kcal (24.54%), Fat: 32.46g (49.94%), Saturated Fat: 20g (124.99%), Carbohydrates: 42.94g (14.31%), Net Carbohydrates: 41.36g (15.04%), Sugar: 27.9g (31%), Cholesterol: 148.27mg (49.42%), Sodium: 348.95mg (15.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.56g (17.12%), Manganese: 0.66mg (33.22%), Selenium: 13.92µg (19.88%), Phosphorus: 189.49mg (18.95%), Vitamin B2: 0.29mg (17.23%), Vitamin A: 804.32IU (16.09%), Calcium: 153.49mg (15.35%), Vitamin D: 2.02µg (13.5%), Vitamin B12: 0.73µg (12.25%), Vitamin B5: 0.97mg (9.68%), Vitamin B1: 0.14mg (9.16%), Vitamin B6: 0.17mg (8.61%), Potassium: 279.33mg (7.98%), Zinc: 1.2mg (7.97%), Folate: 31.06µg (7.77%), Iron: 1.35mg (7.48%), Magnesium: 29mg (7.25%), Fiber: 1.58g (6.32%), Copper: 0.13mg (6.27%), Vitamin E: 0.83mg (5.51%), Vitamin B3: 0.8mg (4.02%), Vitamin K: 3.16µg (3.01%)