



## White Chocolate Coconut Pie



Vegetarian



Popular

READY IN



45 min.

SERVINGS



8

CALORIES



525 kcal

DESSERT

### Ingredients

- ☐ 8 servings coconut or shredded toasted
- ☐ 0.5 cup coconut milk (not cream of coconut)
- ☐ 2 tablespoons cornstarch
- ☐ 3 extra large egg yolks
- ☐ 0.5 cup granulated sugar
- ☐ 1 cup heavy whipping cream
- ☐ 1.5 tablespoons powdered sugar
- ☐ 0.3 teaspoon salt

- ☐ 4 tablespoons butter unsalted melted
- ☐ 1 teaspoon vanilla
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 cups vanilla wafer crumbs (35 wafers/5 oz)
- ☐ 4 ounces chocolate white chopped

## Equipment

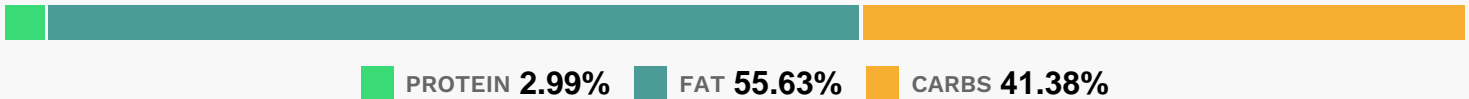
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ stand mixer
- ☐ pie form

## Directions

- ☐ Preheat the oven to 350 degrees F. Grease a 9 inch deep dish glass pie dish.
- ☐ Mix the sugar, cornstarch, and salt together in a 2-quart, heavy saucepan.
- ☐ Whisk in 1 cup of the cream and the ½ cup coconut milk.
- ☐ Whisk in the egg yolks, one at a time, until smooth. Set the saucepan over medium heat. Stir or whisk constantly, making sure to reach into the corners of the pan, as the mixture thickens and comes to a boil – that step is easier to do with a whisk than a spoon, so I use both tools.
- ☐ Remove the pan from the heat and whisk the mixture very well, then return the pan to the heat. Simmer the mixture, whisking constantly, for 1 minute.
- ☐ Remove the custard from the heat and stir in the white chocolate and vanilla. Stir until the chocolate melts. The mixture will be very thick and slightly (very!) oily looking.

- ☐ Transfer the mixture to a large metal bowl (I used bowl of a stand mixer), press a piece of plastic wrap (I used parchment) onto the top, and refrigerate until cold. When the custard is cold, beat it with an electric mixer on high speed for 1 minute, until it is smooth.
- ☐ Add the remaining 1 cup of heavy cream and beat on high speed until the mixture is thick and fluffy like whipped cream. Fold in 1 cup of the toasted coconut.
- ☐ Pour into the prepared crust. At this point you may wish to make a topping of whipped cream. Lora Brody's recipe didn't have one, but I beat 1 cup of heavy whipping cream and added a little sugar and vanilla then piped it around the edges.
- ☐ Sprinkle the top with the remaining 1/4 cup toasted coconut. Refrigerate the pie until ready to serve.\*To toast coconut in the oven, spread it on a shallow, rimmed baking sheet and place it in a preheated 350-degree F oven for 10–15 minutes, stirring 1 to 2 times. I usually toast it until some of the coconut is golden, then I mix it all together.

## Nutrition Facts



## Properties

Glycemic Index:28.39, Glycemic Load:26.03, Inflammation Score:-4, Nutrition Score:5.4539130381916%

## Nutrients (% of daily need)

Calories: 524.73kcal (26.24%), Fat: 32.82g (50.49%), Saturated Fat: 20.75g (129.71%), Carbohydrates: 54.93g (18.31%), Net Carbohydrates: 53.08g (19.3%), Sugar: 42.82g (47.57%), Cholesterol: 124.75mg (41.58%), Sodium: 192.06mg (8.35%), Alcohol: 0.34g (100%), Alcohol %: 0.35% (100%), Protein: 3.97g (7.95%), Vitamin A: 713.84IU (14.28%), Vitamin B2: 0.19mg (11%), Selenium: 6.53µg (9.33%), Phosphorus: 90.49mg (9.05%), Folate: 33µg (8.25%), Vitamin B1: 0.12mg (8.03%), Manganese: 0.16mg (7.98%), Fiber: 1.85g (7.4%), Vitamin D: 0.95µg (6.3%), Calcium: 59.97mg (6%), Vitamin E: 0.77mg (5.14%), Vitamin B12: 0.27µg (4.51%), Vitamin B5: 0.4mg (4.02%), Potassium: 132.6mg (3.79%), Vitamin B3: 0.72mg (3.62%), Copper: 0.06mg (3.22%), Zinc: 0.45mg (3.01%), Iron: 0.51mg (2.84%), Vitamin K: 2.8µg (2.67%), Vitamin B6: 0.05mg (2.39%), Magnesium: 7.64mg (1.91%)