



Coconut Custard Pie

Description

Coconut Custard Pie is a heartwarming, delightful dessert that's perfect for sharing with family and friends. This pie combines the creamy richness of a custard with the tropical flavor of coconut, making it a wonderful treat for any occasion. It's a recipe that's been passed down through generations, capturing the essence of comforting home-cooked goodness without the fuss of a crust. This pie pairs beautifully with a dollop of whipped cream or a scoop of vanilla ice cream. For a touch of freshness, serve it with a side of fresh fruit like berries or mango slices. A simple green salad can balance the sweetness, making it a perfect finale to a family dinner.

Ingredients

- 1 unbaked pie crust (9-inch)
- 1 cup sweetened shredded coconut
- 1 cup whole milk
- 1 cup heavy cream
- 3 large eggs
- ¾ cup granulated sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon salt

Directions

Preheat Oven: Preheat your oven to 350°F (175°C).

Prepare the Pie Crust: Place the unbaked pie crust into a 9-inch pie dish. Press the crust gently into the dish and crimp the edges. Set aside.

Toast the Coconut (Optional): For a richer flavor, you can toast the shredded coconut. Spread it on a baking sheet and bake in the oven for about 5-7 minutes until lightly golden. Watch carefully to avoid burning.

Mix the Filling: In a large mixing bowl, whisk together the milk, heavy cream, eggs, sugar, vanilla extract, and salt until well combined.

Add Coconut: Stir in the shredded coconut (toasted or untoasted) into the mixture.

Pour into Crust: Pour the custard mixture into the prepared pie crust.

Bake: Place the pie in the preheated oven and bake for 45-50 minutes, or until the custard is set and a knife inserted into the center comes out clean. The center might still be slightly jiggly, but it will set as it cools.

Cool: Remove the pie from the oven and let it cool completely on a wire rack. The pie will firm up as it cools.

Serve: Once cooled, slice and serve. You can top it with whipped cream or a sprinkle of extra toasted coconut if desired.

Variations & Tips

For a more indulgent version, you can mix in a handful of chocolate chips or a spoonful of cocoa powder to make a chocolate-coconut custard pie. If you have picky eaters, consider making mini pies in muffin tins for individual servings. You can also add a bit of zest by incorporating lime or lemon zest into the custard mixture for a citrusy twist.

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1. Oven Recipes

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