

Coconut Cream Pie

Makes one 8" pie



Ingredients

For the Crust

- 1 ¼ cups all-purpose flour
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, SUPER COLD
- ¼ cup ice-cold water (maybe...)

For the Custard Filling

- 3 cups milk, divided
- ½ cup sugar
- ¼ cup cornstarch
- ½ teaspoon salt
- 1 tablespoon flour
- 4 egg yolks, lightly beaten
- 2 tablespoons unsalted butter
- 1 teaspoon pure vanilla extract
- 1 ½ cups shredded sweetened coconut

For the Topping

- 1 ½ cups whipping cream
- 2 tablespoons confectioners' sugar
- ½ teaspoon pure vanilla extract
- ½ cup shredded coconut, toasted

Steps

1. Preheat oven to 350°F.
2. **To make the crust:** Add flour and salt to the bowl food processor and pulse. Add all of the super-cold cubed butter and pulse until large pea-size crumbles form. With the machine on, add the water – one tablespoon at a time. You may not need ¼ cup. Once the mixture is almost together, remove it from the bowl to a piece of parchment paper. Flatten it out like a flat disc and wrap. Refrigerate for a couple of hours before rolling it out and placing in an 8-inch pie plate. Poke the bottom with a fork to create several rows of holes and line the dough with a piece of parchment paper. Use pie weights (or dried beans) to weigh down the dough as it bakes. Place in oven. After 15 minutes, carefully remove the beans or weights and bake for another 5 – 10 minutes or until the crust is golden brown. Allow to cool before filling.
4. Bake crust for 5 – 10 minutes or until you can see it turn golden brown around the edges. Remove from oven and let cool.
5. In a medium-size saucepan, combine 2 ½ cups milk, sugar and salt and cook over medium-high heat until the sides simmer and the sugar is dissolved.
6. In a large bowl whisk together the remaining ½ cup milk, cornstarch, flour and egg yolks.
7. Temper the egg mixture by adding a little of the hot milk/sugar mixture in at a time while continuing to whisk vigorously. Once all the milk has been incorporated into the egg mixture, you will need to pour it carefully through a strainer back over the pot you started with. Return the pot to the stove and continue to cook on medium-high heat, whisking constantly, until the mixture has become very thick. Remove from heat and add the butter and vanilla extract and shredded coconut and transfer the pastry cream to a medium bowl. Wrap in plastic ensuring the plastic wrap touches the cream so as not to form a “skin” and refrigerate for at least four hours before using.
8. Make the whip cream by whipping together (in a stand mixer or hand beaters) whip cream, sugar and vanilla extract until medium-size peaks form.
9. Using the cooled pie crust, add the cooled pastry cream. Spread evenly with offset spatula. Top with the whipped cream and cooled toasted shredded coconut. You can serve immediately or refrigerate for a few hours before slicing and enjoying. Serve cold.