

COCONUT CREAM PIE PERFECTION

FILLING

160 mL	half and half cream
160 mL	coconut milk
50 mL	cornstarch
1 mL	salt
125 mL	sugar
1	large egg, beaten
3 mL	coconut extract
2 mL	vanilla extract
1 mL	marshmallow extract
5 mL	butter

CRUST

125 mL	graham crumbs
30 mL	brown sugar
50 mL	toasted ground coconut
1 mL	cinnamon
40 mL	melted margarine

TOPPING

150 mL	whipping cream
10 mL	whip it powder
15 mL	icing sugar
1 mL	coconut extract (optional)
50 mL	toasted flaked coconut

METHOD:

1. Preheat oven to 350 F. In a small cake pan toast all of the groups coconut until just lightly golden but still with some parts white, Remove from oven and divided the coconut evenly between two white soup bowls.
2. In a small metal bowl mix together the graham crumbs, cinnamon, brown sugar and toasted coconut. In a small custard cup, melt the butter in the microwave on low power until almost fully melted. Pour the butter into the crumb mixture and stir with a fork till well blended and it holds together on the side when pressed.
3. Divide the mixture evenly between the two pie pans and using a small teaspoon press the mixture firmly up the sides right to the top and then on the bottom. Bake in the oven for 8 mins. Remove and cool.
4. Pour the half and half cream and coconut milk into a medium saucepan. Add the cornstarch and whisk till dissolved. Add the sugar and salt and whisk. Add the egg and whisk till well blended.
5. Cook the mixture over medium heat (#7) whisking constantly (this is very important or it will burn!). The mixture will slowly start to thicken after about 7 mins. Continue whisking until the mixture has the consistency of smooth pudding. Remove from heat.
6. Whisk in the butter and all 3 flavor extracts. Then pour the pudding evenly between the two pie pans. Place the pies in the fridge till cool while you prepare the whipping cream.
7. Pour the whipping cream and coconut extract into a medium bowl and sprinkle the WHIP IT powder on top. Use an electric mixer and beat until almost stiff and then add the icing sugar and beat till stiff.
8. Remove the pies from the fridge and divide the whipping cream evenly between the tops of the two pies. Spread it down to the edge so that no filling is visible. Make small waves on the top with a spoon and sprinkle the toasted coconut on top. Eat and enjoy.