



THE J.M. SMUCKER Co

# Coconut Cream Pie

**Prep Time Cook Time Serves Difficulty**

30 mins 45 mins 8 N/A

## Ingredients

- **Pie Crust:**

- 1 1/3 cups (325 mL) **Robin Hood®** Original All Purpose Flour
- 1/2 cup (125 mL) toasted sweetened coconut
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) All Vegetable Shortening, chilled and cubed
- 3-6 tbsp (45-90 mL) ice water

- **Filling:**

- 2 cups (500 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk

Evaporated Milk

- 2 cups (500 mL) sweetened coconut
- 2 eggs
- 1/2 cup (125 mL) sugar
- 1/4 cup (50 mL) **Robin Hood®** Original All Purpose Flour
- 2 tsp (10 mL) vanilla extract
- **Topping:**
- 1 cup (250 mL) whipping cream
- 1/4 cup (50 mL) icing sugar
- 1 cup (250 mL) toasted flaked coconut pieces or large coconut chips

## Directions

### Step 1:

**Pie Crust:** In a large bowl, blend flour, toasted coconut and salt. Cut cold shortening into flour with pastry blender or 2 knives until mixture is uniform and shortening resembles large peas. Sprinkle 3 tbsp (45 mL) cold water over mixture. Using a fork, mix until dough is slightly moist. Add remaining water if necessary. Shape dough into a 1/2" (1.3 cm) thick disc. Wrap in plastic wrap and refrigerate at least 30 minutes.

### Step 2:

**Filling:** Combine evaporated milk and coconut in a medium saucepan. Place over medium-high heat; stirring frequently until mixture almost comes to a boil. Whisk eggs, sugar and flour in a medium sized bowl. Pour some of the hot evaporated milk mixture into egg mixture and whisk to combine. Continue, adding remainder of evaporated milk mixture, stirring constantly. Pour mixture back into saucepan on medium heat. Whisking constantly, bring mixture to a boil. Mixture will thicken as it boils. Continue cooking until it is a pudding-like consistency. Stir in vanilla. Place plastic wrap directly on top of filling to prevent a crust from forming. Cool completely before putting in baked pie crust. This will prevent a soggy crust.

### Step 3:

Preheat oven to 400°F (200°C).

### Step 4:

Roll dough on a floured surface into an 11" (28 cm) circle. Transfer dough to a 9" (23 cm) pie plate. Turn dough under along rim of pie plate. Flute the edge as desired. Place a piece of parchment paper in the pie shell and fill with dried beans or pie weights.

### Step 5:

Bake in preheated oven until edges are golden, about 20 to 25 minutes. Remove from oven. Take parchment and beans or pie weights off top of crust. Return pie crust to oven. Bake an additional 12 to 15 minutes. Cool on wire cooling rack. Cool

completely before filling with cold coconut mixture.

**Step 6:**

Beat whipping cream and icing sugar with an electric mixer until soft peaks form. Place over filling and top with coconut. Refrigerate until serving.

**Images**

