

Coconut Cream Pie

Creamy homemade coconut cream pie with graham cracker crust, rich coconut filling, and fluffy whipped cream topping. Perfect tropical dessert!

275	20	295	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Coconut Cream Pie

Ingredients

- 1 cup granulated sugar
- 1 cup unsalted butter
- 1 cup corn starch
- 3 cup milk
- 4 egg yolk
- 1 cup grated coconut
- 1 cup heavy cream
- 2 tbsp powdered sugar
- 1 tsp vanilla extract

Instructions

- 1 Make the crust**

Preheat oven to 175°C (350°F). Combine 1 cup graham cracker crumbs with 1 cup sugar and mix well.
- 2** Add 1 cup melted butter to the crumb mixture and stir until it resembles wet sand that holds together when pressed.
- 3** Press mixture firmly into bottom and up sides of a 9-inch pie dish, creating an even layer. Bake for 10 minutes until lightly golden. Cool completely on a wire rack, about 30 minutes.
- 4 Prepare the coconut filling**

Whisk together 3 cups coconut milk, 1 cup sugar, and 2 tablespoons cornstarch in a medium saucepan until smooth with no lumps.
- 5** Cook over medium heat, whisking constantly, until mixture thickens and coats the back of a spoon, about 8-10 minutes. The mixture should bubble gently.
- 6** Remove from heat and whisk in 4 egg yolks one at a time until fully incorporated. Stir in 1 teaspoon vanilla extract.
- 7 Assemble and chill**

Pour hot coconut filling into cooled crust and smooth surface with a spatula. Press plastic wrap directly onto filling surface to prevent skin from forming.
- 8** Refrigerate for at least 4 hours until completely set and firm to touch.

9 **Make whipped topping**

Beat 1 cup heavy cream in a large bowl with electric mixer on high speed until soft peaks form, about 2-3 minutes.

10 Remove plastic wrap from pie and spread whipped cream evenly over filling. Garnish with toasted coconut flakes and serve immediately.

Tips

Temperature Control: Cook the filling over medium heat and whisk constantly to prevent scorching or curdling. If the mixture gets too hot too quickly, it can become lumpy.

Prevent Weeping: Press plastic wrap directly onto the surface of the hot filling before refrigerating to prevent a skin from forming and moisture from separating.

Toast for Flavor: Toast the shredded coconut in a dry skillet over medium heat until golden brown for a deeper, more complex coconut flavor in your filling.

Chill Completely: Allow the pie to chill for at least 4 hours or overnight before adding the whipped cream topping to ensure proper setting.

Whip Cream Fresh: Make the whipped cream topping just before serving for the best texture and appearance. Over-whipped cream can become grainy.

Clean Cuts: Dip your knife in warm water and wipe clean between cuts to achieve neat, professional-looking slices.

Room Temperature Eggs: Use room temperature egg yolks for easier incorporation into the filling mixture and smoother results.