



Old-Fashioned Coconut Cream Pie

Ingredients

- 1 cup sweetened flaked coconut
- 3 cups half-and-half
- 3/4 cup white sugar
- 1/2 cup all-purpose flour
- 2 large eggs, beaten
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 (9-inch) baked pie shell
- 1 cup frozen whipped topping, thawed

Instructions

Step 1: Toast the Coconut

Preheat oven to 350°F (175°C).

Spread the flaked coconut on a baking sheet.

Bake for about 5 minutes, stirring occasionally, until golden brown. Set aside.

Step 2: Make the Coconut Custard

In a medium saucepan, combine half-and-half, sugar, flour, beaten eggs, and salt.

Cook over low heat, stirring constantly, until the mixture thickens and coats the back of a spoon (about 15 minutes).

Remove from heat and stir in 3/4 cup of the toasted coconut and the vanilla extract.

Reserve the remaining toasted coconut for garnish.

Step 3: Fill and Chill

Pour the warm custard into the baked pie shell.

Refrigerate for at least 4 hours, or until the filling is fully set and firm.

Step 4: Add Topping and Serve

Top the chilled pie with the whipped topping.

Sprinkle the reserved toasted coconut on top.

Slice and serve chilled.