



Coconut Custard Pie II



Prep
20 m

Cook
30 m

Ready In
1 h 50 m

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Recipe By: Ellen

"Competing for 'best pie in the world' prize. With its caramelized topping, this custard pie is something special."

Ingredients

- | | |
|----------------------------|--------------------------------|
| 4 eggs | 1 cup flaked coconut |
| 1/2 cup white sugar | 1 (9 inch) unbaked pie crust |
| 1/4 teaspoon salt | 1/4 cup packed brown sugar |
| 1 teaspoon vanilla extract | 2 tablespoons butter, softened |
| 2 1/2 cups milk | |

Directions

- 1 Preheat oven to 400 degrees F (200 degrees C).
- 2 Beat eggs slightly, stir in white sugar, salt and vanilla. Gradually stir in milk. Add 1/2 cup coconut to filling, and reserve remaining 1/2 cup for the top. Pour filling into pie shell.
- 3 Bake at 400 degrees F (200 degrees C) for 25 to 30 minutes, or until knife inserted into center of pie comes out clean. Cool pie completely.
- 4 Before serving, mix 1/2 cup coconut with butter and brown sugar. Sprinkle on top of pie. Broil, about 3 or 4 inches away from heat, for 2 to 4 minutes.

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*Serve on Drizzled Caramel on plate
with Chantilly cream/whip cream on top.*



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