

Maine Arts Camp

2013

Recipe Name: Coconut Cream Pie

Chef: Charlie Limoggio C.E.C.

Servings: 8

Yield: 1 pie

| Quantity | Unit | Ingredient Name | Prep Notes |
|------------|----------------|-----------------------------------|--------------------|
| | | Crust: | |
| 30 | cookies | Gingersnap | |
| ¼ | cup | Sweetened shredded coconut | |
| 5 | TBSP | Melted butter | |
| | | Filling: | |
| 3 | cups | Half & half | |
| 2 | large | Egg yolks | |
| ½ | cup | Sugar | |
| 1/3 | Cup | Cornstarch | |
| 1 | tsp | Vanilla extract | |
| 2 | TBSP | butter | |
| 1 ½ | cups | Sweetened shredded coconut | |
| | | Whipped Cream | For topping |
| | | | |

1. Preheat the oven to 350 degrees F.
2. Process the gingersnaps in a food processor until fine. Add to a bowl along with the coconut and melted butter; toss until combined. Press firmly to the bottom and up the sides of a deep-dish 9-inch pie pan. Bake 10 minutes and let cool completely.
3. Add the half-and-half, egg yolks, sugar, cornstarch, and vanilla to a round-bottomed saucepan off the heat and whisk together until the mixture is smooth and the cornstarch has dissolved. Place on medium heat and bring to a simmer, whisking constantly while it thickens. Once thick like pudding, remove from the heat and stir in 2 tablespoons butter and 1 cup coconut.
4. Pour the thickened mixture into the cooled pie shell and refrigerate for 2 hours or until set. Add the remaining 1/2 cup coconut to a baking sheet and toast in the oven for 5 minutes. Top the pie with whipped cream and toasted coconut before serving.

Read more at: <http://www.foodnetwork.com/recipes/patrick-and-gina-neely/coconut-cream-pie-recipe/index.html?oc=linkback>