Coconut Custard Pie

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Servings: 8

1 unbaked pie crust
1/2 cup sugar
1/3 cup cornstarch
1/4 teaspoon salt
1 cup milk
1 can (14.5 oz) coconut milk
4 egg yolks
1/2 teaspoon coconut extract
2/3 cup toasted shredded coconut

Preheat oven to 400 degrees.

Fit the pastry crust into a 9-inch pie plate. Prick with a fork several times; then bake crust for 18 minutes or until lightly browned. Place on a wire rack to cool completely.

Whisk together the sugar, cornstarch and salt in a medium-size saucepan.

Gradually whisk in the milk and coconut milk. Whisk in the egg yolks and coconut extract. Place over medium heat and cook for about 9 minutes, stirring occasionally, or until bubbles form. Reduce heat to low and cook 3 more minutes or until thickened.

Pour the custard into the cooled crust and smooth the top. Cover and place in the refrigerator for at least 4 hours or overnight.

Sprinkle with the toasted coconut and serve.

Per Serving (excluding unknown items): 186 Calories; 11g Fat (50.5% calories from fat); 3g Protein; 21g Carbohydrate; 1g Dietary Fiber; 110mg Cholesterol; 90mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.