

Dessert

Orange-Scented Coconut 'Cream' Custard Pie

Elizabeth Karmel - For The Associated Press
Palm Beach Post

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 15 minutes

1 prepared raw pie crust (8 or 9-inch)
3 large egg yolks
1 tablespoon all-purpose flour
1/2 cup sugar
pinch salt
zest of 1/2 orange
1 tablespoon vanilla extract
1/4 cup fresh orange juice
1 cup heavy cream
1 cup sweetened flaked coconut
whipped cream (optional)
toasted flaked sweetened coconut (for garnish)

Preheat the oven to 400 degrees.

Arrange the crust in an 8- or 9-inch pie pan, folding and crimping the edges as needed. Place a sheet of parchment paper over the crust, then set enough beans or pie weights in the center to weigh down the bottom of the crust.

Bake for 10 or 15 minutes or until the crust is set and lightly browned.

Remove the crust from the oven and set aside to cool to room temperature.

Reduce the oven temperature to 350 degrees.

In a medium bowl, mix together the egg yolks, flour, sugar, salt, orange zest, vanilla, orange juice, heavy cream and coconut. Mix until slightly frothy on the top, then pour into the cooled pie shell.

Place the pie in the center of the oven and bake until set, about 40 to 50 minutes.

Set the pie aside to cool completely.

Top with the whipped cream and coconut.

Per Serving (excluding unknown items): 185 Calories; 13g Fat (62.8% calories from fat); 2g Protein; 15g Carbohydrate; trace Dietary Fiber; 121mg Cholesterol; 14mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.