

# White Chocolate-Coconut Cream Pie

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## Servings: 8

*3 cups sweetened flaked coconut,  
divided  
1/2 cup graham cracker crumbs  
4 tablespoons butter, melted  
2 cups milk  
6 egg yolks  
3/4 cup granulated sugar  
1/2 cup all-purpose flour  
2 tablespoons white creme de cacao  
1 tablespoon butter  
4 ounces white chocolate baking  
squares  
1 tablespoon whipping cream  
2 cups whipping cream  
1/2 cup sifted powdered sugar*

## Preparation Time: 25 minutes

### Bake: 10 minutes

Preheat the oven to 350 degrees.

For the crust: Combine two cups of the coconut, the graham cracker crumbs and melted butter. Press onto the bottom and side of a nine-inch pie plate. Bake for 10 minutes. Cool.

For the filling: In a large saucepan, combine the milk and remaining one cup of coconut. Bring just to a simmer, stirring occasionally. In a large mixing bowl, combine the egg yolks, granulated sugar and flour. Beat with a mixer on medium to high until combined. Slowly stir about one cup of the hot milk mixture into the yolk mixture. Return the yolk mixture to the saucepan. Bring to boiling, stirring often. Cook and stir for 2 minutes. Remove from the heat. Stir in the creme de cacao and one tablespoon of butter. Cover the surface with plastic wrap. Cool.

Meanwhile, in a small saucepan, stir the white chocolate and the one tablespoon of whipping cream over low heat until melted. Spread on the bottom and side of the piecrust. Chill until firm. Pour the filling into the crust. Cover and chill for two to four hours.

In a chilled medium mixing bowl, beat two cups of whipping cream and powdered sugar until stiff peaks form. Spread over the filling.

If desired, garnish with toasted coconut curls.

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Per Serving (excluding unknown items): 516 Calories; 36g Fat (63.1% calories from fat); 7g Protein; 41g Carbohydrate; trace Dietary Fiber; 271mg Cholesterol; 164mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 7 Fat; 1 1/2 Other Carbohydrates.

## Per Serving Nutritional Analysis

Calories (kcal):	516	Vitamin B6 (mg):	.1mg
% Calories from Fat:	63.1%	Vitamin B12 (mcg):	.7mcg
% Calories from Carbohydrates:	31.8%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	5.1%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	36g	Folacin (mcg):	37mcg
Saturated Fat (g):	21g	Niacin (mg):	1mg
Monounsaturated Fat (g):	11g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	12
Cholesterol (mg):	271mg	% Deficient:	0.0%
Carbohydrate (g):	41g		
Dietary Fiber (g):	trace		
Protein (g):	7g		
Sodium (mg):	164mg		
Potassium (mg):	169mg		
Calcium (mg):	134mg		
Iron (mg):	1mg		
Zinc (mg):	1mg		
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	1492IU		
Vitamin A (r.e.):	421 1/2RE		

## Food Exchanges

Grain (Starch):	1/2
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	1/2
Fat:	7
Other Carbohydrates:	1 1/2

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

<b>Calories</b>	516	Calories from Fat:	326
<b>% Daily Values*</b>			
<b>Total Fat</b>	36g		56%
Saturated Fat	21g		106%
<b>Cholesterol</b>	271mg		90%
<b>Sodium</b>	164mg		7%
<b>Total Carbohydrates</b>	41g		14%
Dietary Fiber	trace		1%
<b>Protein</b>	7g		
<b>Vitamin A</b>			30%
<b>Vitamin C</b>			2%
<b>Calcium</b>			13%
<b>Iron</b>			6%

\* Percent Daily Values are based on a 2000 calorie diet.