

# Our State eats

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## Coconut Cream Pie

*Yield: 8 servings.*

- 1 cup unsweetened flaked coconut, lightly toasted
- 1 (9-inch) pie shell, baked and cooled
- 2 cups half-and-half
- 1 cup heavy cream
- 3 large eggs, room temperature, beaten
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup all-purpose flour
- 2 tablespoons cornstarch
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  teaspoon coconut extract
- 2 cups whipped topping

Preheat oven to 350°. In a medium saucepan, combine the half-and-half, heavy cream, eggs, sugar, flour, cornstarch, and salt. Whisk ingredients to mix well. Bring to a boil over medium heat, stirring constantly. Once the mixture begins to boil, continue stirring and cook for 2 minutes more. Remove from heat and stir in extracts. Let filling cool about 20 minutes. Pour filling into the pie shell and chill, uncovered, overnight. Top with whipped topping and toasted coconut.



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