

Coconut Custard Pie

Makes 1 (9-inch) pie

Ingredients

- 1 (14.1-ounce) package refrigerated piecrusts
- ½ cup plus 6 tablespoons sugar, divided
- 3 tablespoons cornstarch
- ⅛ teaspoon kosher salt
- 1½ cups cold canned unsweetened coconut milk, divided
- 1 cup whole milk
- 4 large egg yolks
- 1 cup sweetened flaked coconut
- 1 teaspoon vanilla extract
- ¼ teaspoon coconut extract
- 1½ cups cold heavy whipping cream

Garnish

- Toasted sweetened flaked coconut
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Instructions

1. Position oven rack in bottom third of oven. Preheat oven to 350°F. Lightly spray a 9-inch pie plate with cooking spray.
2. On a lightly floured surface, unroll piecrusts; stack crusts on top of each other, and roll into a 13-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Trim crust to ¾ inch beyond edge of plate. Fold edges under, and crimp as desired. Freeze until firm, 15 to 20 minutes.
3. Prick bottom and sides of crust with a fork. Top with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights.
4. Bake for 20 minutes. Carefully remove paper and weights. Bake until crust is golden brown and dry, 8 to 10 minutes more. Let cool on a wire rack for 20 minutes.
5. In a medium saucepan, whisk together ½ cup sugar, cornstarch, and salt; whisk in 1 cup cold coconut milk, whole milk, and egg yolks until smooth. Bring to a boil over medium

heat, whisking constantly; cook for 3 minutes. Remove from heat; whisk in flaked coconut and extracts. Pour filling into prepared crust. Let cool for 10 minutes. Cover with plastic wrap, pressing wrap directly onto surface of filling to prevent a skin from forming. Refrigerate until cold, 3 to 4 hours.

6. Just before serving, in a large bowl, beat cold cream and remaining 6 tablespoons sugar with a mixer at high speed until soft peaks form. Add remaining $\frac{1}{2}$ cup cold coconut milk; beat until stiff peaks form, about 1 minute. Top pie with whipped cream. Garnish with toasted coconut, if desired.

