



Tracey O'Donnell's Coconut Cream Pie

INGREDIENTS:

- 1 cup sweetened flaked coconut
- 3 cups half-and-half
- 2 eggs, beaten
- 3/4 cup white sugar
- 1/2 cup corn starch
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 (9 inch) pie shell, baked
- 1 8oz carton of whipping cream
- 3 tablespoons confectioners' sugar
- 1/2 stick of butter



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DIRECTIONS:

1. Preheat oven to 350 degrees F
2. Spread the coconut on a baking sheet and bake it, stirring occasionally, until golden brown, about 5 minutes.
3. In a medium saucepan, combine the half-and-half, eggs, sugar, flour, and salt and mix well. Bring to a boil over low heat, stirring constantly. Cook, stirring constantly, for 2 minutes more. Remove the pan from the heat, and stir in 3/4 cup of the toasted coconut, the vanilla extract, and 1/2 stick butter.
4. Reserve the remaining coconut to top the pie.
5. Pour the filling into the pie shell and chill until firm, about 4 hours, but overnight is best.
6. To make the whipped cream, mix whipping cream with confectioners' sugar and beat with a mixer until peaks form.
7. When ready to serve, add whipped topping and remaining coconut on top.