

Coconut Cream Pie

Ingredients

4 large egg yolks, beaten (save the whites for another use)

$\frac{3}{4}$ c. granulated sugar

$\frac{1}{4}$ c. corn starch (or $\frac{1}{2}$ c. all purpose flour)

3 c. milk

1 T. vanilla extract

1 T. butter

1 $\frac{1}{3}$ c. sweetened, shredded coconut

Directions

1. In a 2 quart saucepan, combine the sugar and cornstarch.
2. Slowly whisk in milk and cook over medium high heat until thickened. Cook for two more minutes.
3. Taking one cup of the milk mixture, whisk it slowly into egg yolks to temper. Slowly add egg mixture to larger amount of milk mixture, whisking to combine well. (Not whisking well will lead to scrambled egg in the cream filling).
4. Bring the mixture to a slow boil and cook for two minutes. Remove from heat.
5. Stir in vanilla, butter, and coconut. Be sure butter melts completely.
6. Add cream filling to pie crust, cover with plastic wrap, and refrigerate until set.