



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

COCONUT CREAM PIE

9 inch deep dish pie crust
2 ½ cups heavy cream
1 cup flaked sweetened coconut
½ cup sugar
¼ cup cornstarch
3 eggs, separated
1 tsp pure vanilla extract
3 tbsp flaked sweetened coconut, toasted

Prepare pie crust. Cool completely.

Preheat oven 350°F for meringue topping

In saucepan, heat cream and coconut over medium heat until steaming.

In large bowl, whisk sugar with cornstarch; whisk in egg yolks until blended.

Whisk a large ladle of hot cream mixture into egg mixture. In a thin, steady stream, return eggs to saucepan.

Cook over medium heat, whisking constantly, for about 10 min or until thickened to pudding consistency. Remove from heat and stir in vanilla extract.

Pour into cooled pie shell.

Beat egg whites with ¼ cup of white sugar until stiff peaks form. Dollop on top of pie filling then sprinkle top with toasted coconut.

Place in oven for 10 minutes or until top is lightly golden.

Allow pie to cool completely on a cooling rack then refrigerate for 1 hour or until set or for up to 1 day.

Makes 6 to 8 servings.

THE LOVE: Make sure that your eggs are at room temperature to ensure you get lots of volume when you beat the whites for the topping.