Coconut Cream Pie with Coconut Meringue

A picture containing food, table, plate, meal

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Ingredients:

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| Basic egg & lemon juice pie crust (9-inch), baked, cooled | 1 |
| Phil’s Large Free Range Brown Egg Yolks | 5 |
| Sweetened coconut milk beverage | 2 ½ cups |
| Sugar | ½ cup |
| Corn starch | 1/3 cup |
| Salt | ¼ tsp |
| Vanilla | 1 tsp |
| Flaked coconut | 1 cup |
| Phil’s Large Free Range Brown Egg Whites, room temperature | 5 |
| Corn starch | 1 tbsp |
| Cream of tartar | ¼ tsp |
| Sugar | ½ cup |
| Vanilla | ½ tsp |
| Flaked coconut | ¼ cup |

Directions:

1. Heat oven to 325F. Filling: beat egg yolks in medium bowl; gradually stir in coconut milk until blended. Mix sugar, corn starch and salt in large heavy saucepan. Gradually stir in egg yolk mixture until blended
2. Cook over medium-low heat, stirring constantly, until mixture thickens and comes to a boil, 10-15 minutes. Boil and stir 1 minute. Remove from heat immediately. Stir in vanilla and coconut.
3. Immediately make Meringue: dissolve corn starch in cold water in one-cup glass measure. Microwave on high 30 seconds; stir. Microwave until mixture boils, 15-30 seconds longer. Remove; cover.
4. Beat egg whites and cream of tartar in mixer bowl with whisk attachment on high speed until foamy. Beating constantly, add sugar, 1 tbsp. at a time, beating after each addition until sugar is dissolved before adding the next. Continue beating until whites are glossy and stand in soft peaks. Beating constantly, add corn starch paste, 1-2 tbsp. at a time. Beat in vanilla.
5. Pour hot filling into pie crust. Quickly spread meringue evenly over filling, starting at edge and sealing to crust all around; swirl with back of spoon. Sprinkle with ¼ cup coconut. Bake upper third at 325F oven until lightly browned, 16-18 minutes. Cool on wire rack for 1 hour, then refrigerate 3-4 hours before serving.