

- 'No Sweat' Bonus Recipe -

Coconut Cream Pie

A taste of the Caribbean without the travel cost! Enjoy this old-time favourite.

(Recipe adapted from The Gourmet Cookbook)

Serves 6-8

1/2 package puff pastry dough

Preheat oven to 375°F. Roll out dough on a floured surface and fit into a 10" pie plate; trim to a 1" overhang. Fold the overhang under to create an edge. Don't crimp as the puff pastry will not hold the crimp. Line the inside of the pie shell with foil and top with some dried beans; bake about 17-20 minutes. Remove foil and beans. Lightly prick the bottom with a fork and bake another 15 minutes, pricking any air pockets that might form during baking.

Filling

5 large eggs

3/4 cup plus 2 tbsp sugar

2 cups whole milk (3.25%)

1/2 cup half-and-half

1 tsp vanilla extract

1/4 tsp salt

1 cup sweetened flaked coconut

Beat eggs in a large bowl with a mixer. On low speed beat in sugar, milk, half-and-half, vanilla and salt. Stir in flaked coconut. Pour filling into the baked hot pie shell. Cover the edge of the pastry with some foil to prevent browning. Bake until custard is set 2" from the edge but still jiggles slightly in the centre, about 30-40 minutes. Cool completely before topping the pie.

Topping:

1/2 cup coconut shavings or sweetened flaked coconut

1 cup very cold 35% cream

2 tbsp icing sugar

1/2 tsp vanilla extract

Toast the coconut shavings on a cookie sheet in a 350°F oven, about 5 minutes. Watch carefully.

Just before serving, beat the cream with the sugar and vanilla to soft peaks. Spread over the pie and garnish with the toasted coconut.

