



# Coconut Cream Pie

Servings: 0 servings

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## Ingredients

3/4 c sugar divided  
1/4 c cornstarch  
2 c half and half  
4 egg yolks  
3 T butter  
1 c coconut  
2 t vanilla  
1 baked pie shell  
1 c whipping cream

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## Directions

combine sugar and cornstarch in sauce pan. gradually whisk in half and half and yolks. Bring to boil over medium heat, whisking constantly. Boil 1 minute. Stir in butter, coconut and 1 t vanilla. cover with plastic wrap and cool. Spoon into shell. Chill 30 minutes. Beat cream, add 1/4 c sugar and 1 t vanilla. top pie.

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