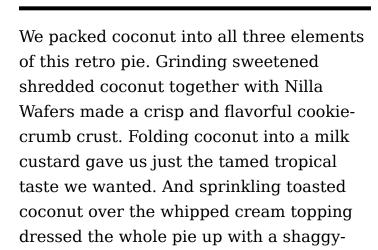
Cook's Country

SERVES Serves 8 to 10





Crust.

chic garnish.

2 cups (4 1/2 ounces) Nilla Wafer cookies (34 cookies)

unces) sweetened shredded coconut

2 tablespoons sugar

Be sure to let the cookie crust cool completely before you begin making the filling—at least 30 minutes. Plan ahead: For the filling to set completely, this pie needs to be refrigerated for at least 3 hours or up to 24 hours before serving.

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	1 tablespoon all- purpose flour	1 FOR THE CRUST: Adjust oven rack to middle position and heat oven to 325
	¼ teaspoon salt	degrees. Process cookies, coconut,
	4 tablespoons unsalted butter, melted	sugar, flour, and salt in food processor until finely ground, about 30 seconds. Add melted butter and pulse until combined, about 6 pulses. Transfer
Fill	ing	mixture to 9-inch pie plate. Using
	3 cups whole milk	bottom of dry measuring cup, press
	5 large egg yolks	crumbs firmly into bottom and up sides of plate. Bake until fragrant and set, 18
	5 tablespoons	to 22 minutes. Transfer plate to wire
	cornstarch	rack and let crust cool completely.
	1/4 teaspoon salt 1/2 cup (3 1/2 ounces) sugar 1/2 cup (1 1/2 ounces) sweetened shredded coconut 1/2 teaspoon vanilla extract	2 FOR THE FILLING: Whisk 1/4 cup milk, egg yolks, cornstarch, and salt together in large bowl. Bring sugar and remaining 2 3/4 cups milk to simmer in large saucepan over medium heat. Slowly whisk half of hot milk mixture into yolk mixture to temper.
Тор	pping	3 Return milk-yolk mixture to remaining milk mixture in saucepan.
	1 ½ cups heavy	Whisking constantly, cook over medium
	cream, chilled	heat until custard is thickened and
	3 tablespoons sugar	registers 180 degrees, 30 to 90 seconds. Remove from heat and stir in coconut
	1 teaspoon vanilla extract	and vanilla. Pour filling into cooled crust and spread into even layer.

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1/4 cup (3/4 ounce)
sweetened
shredded coconut,
toasted

4 Spray piece of parchment paper with

vegetable oil spray and press flush onto surface of custard to cover completely and prevent skin from forming. Refrigerate until cold and set, at least 3 hours or up to 24 hours.

5 FOR THE TOPPING: Using stand mixer fitted with whisk attachment, whip cream, sugar, and vanilla on medium-low speed until foamy, about 1 minute. Increase speed to high and whip until stiff peaks form, 1 to 3 minutes. Spread whipped cream evenly over pie. Sprinkle coconut over top. Serve.

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