

Cook's Country

SERVES Serves 8 to 10

We packed coconut into all three elements of this retro pie. Grinding sweetened shredded coconut together with Nilla Wafers made a crisp and flavorful cookie-crumb crust. Folding coconut into a milk custard gave us just the tamed tropical taste we wanted. And sprinkling toasted coconut over the whipped cream topping dressed the whole pie up with a shaggy-chic garnish.



Crust

- ☐ 2 cups (4 1/2 ounces) Nilla Wafer cookies (34 cookies)
- ☐ 1/2 cup (1 1/2 ounces) 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.

- ☐ 1 tablespoon all-purpose flour
- ☐ ¼ teaspoon salt
- ☐ 4 tablespoons unsalted butter, melted

Filling

- ☐ 3 cups whole milk
- ☐ 5 large egg yolks
- ☐ 5 tablespoons cornstarch
- ☐ ¼ teaspoon salt
- ☐ ½ cup (3 1/2 ounces) sugar
- ☐ ½ cup (1 1/2 ounces) sweetened shredded coconut
- ☐ ½ teaspoon vanilla extract

Topping

- ☐ 1 ½ cups heavy cream, chilled
- ☐ 3 tablespoons sugar
- ☐ 1 teaspoon vanilla extract

1 FOR THE CRUST: Adjust oven rack to middle position and heat oven to 325 degrees. Process cookies, coconut, sugar, flour, and salt in food processor until finely ground, about 30 seconds. Add melted butter and pulse until combined, about 6 pulses. Transfer mixture to 9-inch pie plate. Using bottom of dry measuring cup, press crumbs firmly into bottom and up sides of plate. Bake until fragrant and set, 18 to 22 minutes. Transfer plate to wire rack and let crust cool completely.

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.

3 Return milk-yolk mixture to remaining milk mixture in saucepan. Whisking constantly, cook over medium heat until custard is thickened and registers 180 degrees, 30 to 90 seconds. Remove from heat and stir in coconut and vanilla. Pour filling into cooled crust and spread into even layer.

☐ ¼ 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.