

Coconut Dream Pie Recipe

Description



Ingredients

[Allow 4 hours to set.] 1 & 1/2 Cups coconut, divided 4 table spoons of melted margarine 1/2 cup graham cracker crumbs 2/3 cup sephra white chocolate chips 1 box coconut cream instant pudding 1 1/2 cups whipping cream, divided.

Preparation

Preheat oven to 350°F. Mix together graham cracker crumbs, 1 cup coconut, and margarine. Press mixture firmly into bottom and sides of 9" pie pan. Bake crust for 10 minutes.

Melt 1/3 cup chocolate and spread evenly over crust. Let set in refrigerator until firm (approx. 10 minutes). In a separate bowl, whisk together milk and dry pudding mix for 2 minutes or until well blended. Stir in the remaining coconut (1/2 cup) and pour into crust. Place in refrigerator.

Microwave remaining 1/3 cup chocolate and 1/4 cup of the whipping cream in medium bowl for 1 minute. Stir until smooth and let cool in refrigerator until room temperature or for about 10 minutes. Beat together the remaining 1-1/4 cups whipping cream in large bowl with electric mixer on medium-high speed until soft peaks form. Add half of the whipped cream to chocolate mixture; stir until well blended. Return mixture to remaining cream and stir gently. Spoon cream onto pie filling. Refrigerate until chilled (3-4 hours). Top with toasted coconut flakes before serving, if desired.

Yield: 9â€• pie; 10 servings

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1. Coconut
2. Recipe
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