

Coconut Macaroon Pumpkin Pie

Yield: 8 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-coconut-macaroon-recipe>

Ingredients:

- 2 1/2 cups coconut shredded unsweetened
- 1/2 cup sugar
- 1 1/2 tablespoons potato starch
- 1/4 teaspoon salt
- 4 egg whites plus one additional egg white, separated, reserve 4 yolks for filling
- 1 teaspoon vanilla
- 2 cups pumpkin puree plain, not spiced pumpkin pie filling
- 1 cup coconut milk full fat
- 2 eggs plus 4 reserved yolks from crust
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 1/2 teaspoons vanilla
- 1 1/2 teaspoons canela
- 1/4 teaspoon ground ginger
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1 pinch cloves
- 9 inches pastry
- 1 stick cooking spray

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 47 grams
3. Cholesterol: 55 milligrams
4. Fat: 17 grams
5. Fiber: 5 grams
6. Protein: 6 grams

7. SaturatedFat: 14 grams
 8. Sodium: 350 milligrams
 9. Sugar: 39 grams
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