

# Southern Coconut Cream Pie

Yield: 4 min  
Total Time: 280 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-coconut-cream-pie-recipe>

## Ingredients:

- 1 pie crust Buttery Deluxe, Recipe Blind-Baked, see recipe in notes
- 1/3 cup cornstarch
- 1/2 cup sugar
- 1/8 teaspoon salt
- 1 cup half n half
- 1 cup coconut milk canned
- 1/2 cup cream of coconut canned
- 2 egg yolks
- 2 tablespoons unsalted butter
- 1 1/2 teaspoons coconut extract
- 1 teaspoon vanilla extract
- 3/4 cup coconut flakes shredded, the soft kind: sweetened or unsweetened I processed mine so that the flakes were tiny.
- 1 1/2 cups heavy whipping cream very cold
- 1/2 cup powdered sugar
- 3 ounces cream cheese room temperature
- 1 tablespoon cream of coconut canned, optional
- 1/2 teaspoon coconut extract
- 1/2 teaspoon vanilla extract
- 1/2 cup toasted coconut flakes

## Nutrition:

1. Calories: 1470 calories
2. Carbohydrate: 112 grams
3. Cholesterol: 290 milligrams
4. Fat: 111 grams
5. Fiber: 7 grams
6. Protein: 13 grams
7. SaturatedFat: 71 grams

8. Sodium: 520 milligrams
  9. Sugar: 66 grams
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