

Coconut Cream Pie

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- crust
- 1 1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 6 tablespoons butter melted, I used salted
- coconut cream filling:
- 4 large egg yolks
- 2 cups coconut milk
- 1 1/2 cups half & half
- 3/4 cup sugar
- 1/3 cup cornstarch
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 1/2 cups flaked coconut toasted, divided
- whipped cream
- 1 1/2 cups heavy whipping cream
- 3 tablespoons sugar

Nutrition:

1. Calories: 1710 calories
2. Carbohydrate: 146 grams
3. Cholesterol: 410 milligrams
4. Fat: 123 grams
5. Fiber: 8 grams
6. Protein: 16 grams
7. SaturatedFat: 78 grams
8. Sodium: 760 milligrams
9. Sugar: 85 grams

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