

# Noreen's Kitchen

## Toasted Coconut Cream Pie

### Ingredients

Serves 8

1 graham cracker pie shell, 9 inch	3 tablespoons sugar
2 small boxes vanilla instant pudding mix	1 tablespoon vanilla extract
2 cups cold milk (preferably whole milk)	1 cup toasted coconut
3 cups heavy whipping cream	

### Step by Step Instructions

Whip heavy cream in a large bowl with 3 tablespoons sugar and 1 tablespoon vanilla.  
Set aside

Blend pudding mix and milk with a whisk until thick and creamy.

Add toasted coconut to pudding and stir well to combine.

Fold 2 cups of whipped cream into the pudding mixture.

Pour coconut cream mixture into pie shell.

Fill a pastry bag fitted with a large star tip with remaining whipped cream.

Pipe swirls or stars on top of entire pie, making sure to cover completely and that no custard filling peeks through.

Sprinkle top of pie with 2 tablespoons of toasted coconut.

Refrigerate pie for at least two hours before serving so that pie has ample time to set.

Serve and enjoy!

**Enjoy!**