



Noreen's Kitchen

Triple Coconut Custard Pie

Ingredients

1 9-inch pie shell, baked	4 eggs
1 ½ cups coconut milk	2 tablespoons all-purpose flour
1 cup whole milk	1 tablespoon vanilla extract
¾ cup granulated sugar	2 cups flaked coconut
¼ cup Torani coconut syrup (see note)	

Step by Step Instructions

Preheat oven to 325 degrees.

Place the coconut, evenly, inside of the baked pie shell. Set aside.

Combine remaining ingredients in a large bowl and whisk together to combine.

Pour custard mixture over the coconut in the baked pie shell. Gently even out using a spatula.

Place pie on a baking sheet.

Bake pie for 60 to 75 minutes or until a knife inserted in the center comes out clean without any sign that there is a liquid center. The pie should be slightly jiggy but not liquidy.

Remove from oven and allow to cool completely before attempting to slice.

This pie is best made the day before you intend to serve it.

****NOTE**** If you do not have Torani coconut syrup, use a full cup of sugar instead of the ¾ cup called for in the recipe, and 1 tablespoon coconut extract in place of this ingredient.

Enjoy!