

CREAMY COCONUT AND CHOCOLATE CUSTARD PIE

INGREDIENTS

for the crust

6 tablespoons unsalted butter, melted

3 tablespoons sugar

pinch of salt

1 cup chocolate wafer crumbs

(I use Nabisco Famous Chocolate Wafer; you can also use Oreos, minus the filling)

for the filling base

2/3 cup sugar

1/3 cup cornstarch

1/4 teaspoon salt

3 cups milk

3 egg yolks

1 tablespoon butter

2 teaspoons vanilla extract

For the coconut layer

1/4 cup coconut cream

2 teaspoons coconut extract

1/2 cup flaked coconut, untoasted

For the chocolate layer

3 tablespoons baking cocoa

3 tablespoons sugar

2 tablespoons milk

for the topping

1 cup chilled heavy cream

4 tablespoons confectioners sugar

1 teaspoon corn syrup

1/4 cup flaked coconut, toasted

1/4 cup chocolate shavings

DIRECTIONS

First, make your pie shell, as it will need to be completely cool before filing. Preheat oven to 350F. Prepare an 8 inch springform pan with baking spray. In a medium work bowl, combine melted butter, sugar, salt and crumbs in a bowl. Press into the bottom and 1 1/2 inches up the sides of the pan and bake for 15 minutes. Let cool completely on a wire rack. With the oven still hot, toast 1/4 cup of shredded coconut until golden brown.

Meanwhile, in a saucepan, combine sugar, cornstarch and salt; stir in milk. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes more. Remove from the heat. Beat egg yolks lightly. Stir a little of the hot mixture into the yolks; return all to saucepan. Bring to a gentle boil. Cook and stir 2 minutes more. Remove from the heat. Stir in butter and vanilla. Pour half (1 1/2 cups) of the mixture into small bowl; add coconut cream, coconut extract and untoasted coconut to bowl and set aside.

To the remaining custard in the pan, add the cocoa, sugar and additional milk. Return to heat and cook, stirring constantly, until mixture begins to boil. Remove from the heat and let cool 10 minutes.

To assemble, spread 1 cup coconut mixture over bottom of pie crust. Top with all of the chocolate mixture and finish with remaining coconut mixture. Place in refrigerator to begin to set

Meanwhile, make your whipped cream. Using a standmixer with the beater attachment, whip cream, sugar and corn syrup until soft peaks form. Spread over pie and garnish with toasted coconut and chocolate shavings. Let set for at least 4 hours before serving. Keep chilled.