

SAVOR INDIANA RECIPES



Coconut Cream Pie

INGREDIENTS

Crust:

- 1 cup flour
- ¾ cup lard
- 1 T salt
- Ice cold water

Filling:

- 2 cups whole milk
- 2 tablespoons butter
- 3 eggs, separated
- 1 cup sugar
- 3 tablespoons cornstarch
- 1 teaspoon coconut oil
- ½ cup coconut flakes



From The Kitchen of

Eva Auelman
Chocolate Spoon Café
Seymour, Indiana
From "Surprising Seymour"

DIRECTIONS

1. Cut flour, lard, and salt together. Add drops of ice cold water until moistened. Roll out the crust. Bake one day or at least 2 hours before making pie filling.
2. In a medium saucepan or double boiler, whisk whole milk. Add butter. Add the egg yolks to the milk, setting the whites aside for the meringue. Turn on medium heat. Whisk continuously while cooking. Add sugar and corn starch. When the mixture thickens, remove from heat and add coconut oil and coconut. Allow to cool. Add cool filling to crust.
3. To make the meringue, beat 3 egg whites, a pinch of salt, 4 T sugar, and 1 T cream of tartar on high until peaks form. Spoon on top of filling. Enjoy!