



Coconut Cream Pie

This cream pie is as dreamy as a tropical beach vacation.

8 servings



Easy

up to 30 Min.



Ingredients:

Pie Crust:

1 package Shirriff Pie Crust
4 tbsp butter cold
3 - 5 tbsp cold water

Pudding:

1 package Shirriff Coconut Pudding & Pie Filling
3 cup milk

Topping:

1 cup heavy cream
0.25 cup flaked coconut toasted
1 pouch Dr. Oetker Whip its

1 Pie Crust:

Preheat oven to 425°F/220°C. Prepare Shirriff Pie Crust Mix as instructed on the package. Divide dough in two portions and roll out one portion to fit the pie plate. Reserve the second portion for another pie. Bake the pie crust for 8-10 minutes and place on a wire rack to cool.

2 Coconut Filling:

Prepare Coconut Pudding & Pie Filling as instructed on the package. Allow to cool for 5 minutes.

3 Whipped Cream:

Beat cream and Whip it in a bowl with an electric mixer until stiff peaks form. Set bowl in refrigerator for later.

4 Coconut Pie:

Pour the pudding into the cooled pie crust. Cover and refrigerate for 3-4 hours. Remove the pie from refrigerator. Using a spatula, spread the whipped cream over top and sprinkle with the flaked coconut.

