

Lemon and Coconut Cream Pie

Original Recipe from:

<https://www.dinnerwithjulie.com/2016/08/06/lemon-coconut-cream-pie/>

A Few Tweaks and Changes by Elsie Hjorth

Crust:

1 ⅓ cups graham cracker crumbs (10-14 crackers)

½ cup shredded coconut (toasted)

½ cup butter, melted

Filling:

4 large egg yolks

1 can sweetened condensed milk

Grated zest of 2 lemons

½ tsp of vanilla

¼ tsp. Salt

½ cup + 1 tbsp lemon juice

½ cup coconut cream (canned)

Topping:

1 cup heavy whipping cream

1 cup coconut cream (canned)

1 cup powdered sugar

¾ cup (or more if you like) coconut (toasted)

Directions:

Preheat the oven to 350F.

In a medium bowl, mix together the graham crumbs, coconut and melted butter. Press the mixture into the bottom and up the sides of a pie plate and bake for 8-10 minutes, until pale golden around the edges.

In the same bowl (no need to wash it), whisk together the egg yolks, sweetened condensed milk, lemon zest, vanilla and salt. Whisk in the lemon juice and coconut cream, whisking until the mixture is smooth and slightly thicker than it was when you started.

Pour the mixture into the crust and bake for 20-25 minutes, until set - it will be slightly jiggly in the middle, like a cheesecake. Cool completely, then refrigerate for 2-3 hours, until well chilled.

Add toasted coconut over the cooled lemon layer.

When you're ready to serve it, whip the heavy whipping cream, coconut cream and powdered sugar until you have stiff peaks; spread over the cooled pie and sprinkle with more toasted coconut.