

Pumpkin-Coconut Cream Pie

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Servings: 8

Preparation Time: 50 minutes

Start to Finish Time: 3 hours

FOR THE CRUST

14 whole graham crackers

1/4 cup granulated sugar

6 tablespoons unsalted butter, melted and cooled slightly

FOR THE FILLING AND TOPPING

1 can (15 ounce) pure pumpkin

2 cups heavy cream

1/2 cup + 1/3 cup sweetened cream of coconut (stir well before measuring), chilled

1/4 cup granulated sugar

2 large eggs

1 1/2 teaspoons pure vanilla extract

3/4 teaspoon coconut extract

1 teaspoon ground ginger

1/2 teaspoon ground allspice

1/2 teaspoon salt

1/2 cup unsweetened coconut flakes

3 tablespoons confectioners' sugar

MAKE THE CRUST: Preheat the oven to 375 degrees. Combine the graham crackers and granulated sugar in a food processor. Process into fine crumbs. Add the melted butter. Process until fully combined. Transfer the mixture to a nine-inch pie plate. Using your fingers, evenly press the mixture into the bottom and up the sides of the pan. Bake until the crust is golden and firm, 20 to 25 minutes. Transfer to a rack to cool completely.

MAKE THE FILLING: In a medium bowl, combine the pumpkin, 1/2 cup heavy cream, 1/2 cup cream of coconut, the granulated sugar, eggs, one teaspoon vanilla, 1/2 teaspoon coconut extract, ginger, allspice and salt. Whisk until smooth. Pour the filling into the cooled pie crust. Bake until set and just barely jiggly in the center, 50 to 60 minutes. Transfer the pie to a rack to cool completely.

MAKE THE TOPPING: Spread the coconut flakes on a baking sheet. Bake until toasted and golden brown around the edges, about 5 minutes. Set aside.

In a large bowl, combine the confectioners' sugar and the remaining 1-1/2 cups of heavy cream, 1/2 teaspoon vanilla, 1/4 teaspoon coconut extract. Beat with a mixer on medium-high speed until stiff peaks form, 3 to 4 minutes. Fold in the remaining 1/3 cup cream of coconut until just combined (do not overmix). Transfer to a piping bag fitted with a star tip. Pipe the cream on the pie and sprinkle with the toasted coconut.

Refrigerate at least one hour.

Per Serving (excluding unknown items): 349 Calories; 32g Fat (80.5% calories from fat); 3g Protein; 14g Carbohydrate; trace Dietary Fiber; 158mg Cholesterol; 175mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 6 Fat; 1 Other Carbohydrates.