

# Recipe For Marie Callender Coconut Cream Pie



## Recipe for Marie Callender Coconut Cream Pie

Marie Callender's Coconut Cream Pie is an iconic dessert that has delighted taste buds for generations. Known for its creamy texture and rich coconut flavor, this pie encapsulates the essence of a tropical paradise in every slice. With a velvety filling, a buttery crust, and a light whipped topping, it is a perfect indulgence for any occasion. Whether you're celebrating a special event or simply satisfying a sweet craving, this pie is sure to impress. In this article, we will explore the detailed recipe to create your own homemade version of Marie Callender's Coconut Cream Pie.

## Ingredients

To make a delicious Coconut Cream Pie akin to Marie Callender's famous creation, you will need the following ingredients:

## **For the Pie Crust**

- 1 ½ cups all-purpose flour
- 1/2 teaspoon salt
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, chilled and cubed
- 4-5 tablespoons ice water

## **For the Coconut Cream Filling**

- 1 cup granulated sugar
- 1/3 cup cornstarch
- 1/4 teaspoon salt
- 4 cups whole milk
- 4 large egg yolks, lightly beaten
- 2 tablespoons unsalted butter
- 1 teaspoon vanilla extract
- 1 1/2 cups sweetened shredded coconut (toasted for added flavor)

## **For the Whipped Topping**

- 1 cup heavy whipping cream
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract

## **For Garnish**

- Additional toasted shredded coconut
- Chocolate shavings (optional)
- Fresh mint leaves (optional)

# Instructions

Now that you have gathered all the necessary ingredients, follow these detailed steps to create your Coconut Cream Pie.

## Step 1: Prepare the Pie Crust

1. In a large mixing bowl, combine the flour, salt, and sugar. Stir well to combine.
2. Add the chilled, cubed butter into the flour mixture. Use a pastry cutter or your fingers to blend the butter until the mixture resembles coarse crumbs.
3. Gradually add ice water, one tablespoon at a time, mixing gently until the dough comes together. Be careful not to overwork it.
4. Shape the dough into a disk, wrap in plastic wrap, and refrigerate for at least 30 minutes.

## Step 2: Bake the Pie Crust

1. Preheat your oven to 425°F (220°C).
2. Roll out the chilled dough on a lightly floured surface to fit a 9-inch pie plate.
3. Place the rolled dough into the pie plate, trimming the excess dough from the edges. Crimp the edges for a decorative touch.
4. Prick the bottom and sides of the crust with a fork to prevent bubbling.
5. Line the crust with parchment paper and fill it with pie weights or dry beans to keep it from puffing up.
6. Bake in the preheated oven for 15 minutes. Remove the weights and parchment paper, and bake for an additional 5-10 minutes or until golden brown.
7. Allow the crust to cool completely before adding the filling.

### **Step 3: Make the Coconut Cream Filling**

1. In a medium saucepan, whisk together the sugar, cornstarch, and salt.
2. Gradually add the milk while whisking continuously to combine.
3. Cook the mixture over medium heat, stirring often until it begins to thicken and bubble. This should take about 10-15 minutes.
4. Once thickened, reduce the heat and whisk a small amount of the hot mixture into the beaten egg yolks to temper them. Then whisk the egg yolk mixture back into the saucepan.
5. Continue to cook for another 2-3 minutes, stirring constantly.
6. Remove from heat and stir in the butter, vanilla extract, and toasted shredded coconut until well combined.
7. Allow the filling to cool slightly before pouring it into the cooled pie crust. Smooth the top with a spatula.

### **Step 4: Chill the Pie**

1. Cover the pie with plastic wrap, ensuring it does not touch the filling to prevent a skin from forming.
2. Refrigerate the pie for at least 4 hours or overnight to allow the filling to set properly.

### **Step 5: Prepare the Whipped Topping**

1. In a mixing bowl, combine the heavy whipping cream, powdered sugar, and vanilla extract.
2. Using an electric mixer, beat the mixture on medium-high speed until stiff peaks form.
3. Once the pie has set, remove it from the refrigerator and spread the whipped cream over the top of the pie using a spatula.

### **Step 6: Garnish and Serve**

1. Sprinkle additional toasted shredded coconut over the whipped topping for added texture and flavor.
2. For an elegant touch, you can add chocolate shavings or fresh mint leaves as a garnish.
3. Slice into wedges and serve chilled. Enjoy your homemade Marie Callender Coconut Cream Pie!

# Tips for the Perfect Coconut Cream Pie

- **Toasting Coconut:** Toasting the shredded coconut enhances its flavor. Spread it on a baking sheet and bake at 350°F (175°C) for 5-10 minutes, stirring occasionally until golden.
- **Egg Yolks:** Ensure you whisk the egg yolks with a small amount of hot filling before adding them to the saucepan. This technique, known as tempering, helps prevent the eggs from curdling.
- **Chilling Time:** Allow sufficient chilling time for the filling to set. Overnight chilling is ideal for achieving the perfect texture.
- **Whipping Cream:** Do not overbeat the cream when making the whipped topping, as this can lead to a grainy texture. Stop mixing once stiff peaks form.

## Variations of Coconut Cream Pie

While the classic Coconut Cream Pie is a favorite, you can experiment with variations to suit your taste:

1. **Chocolate Coconut Cream Pie:** Add melted chocolate to the filling for a rich chocolate flavor that complements the coconut.
2. **Pineapple Coconut Cream Pie:** Mix crushed pineapple into the filling for a tropical twist. Drain excess liquid to maintain the pie's texture.
3. **Macadamia Nut Coconut Cream Pie:** Incorporate crushed macadamia nuts into the filling or as a garnish for added crunch and flavor.

## Conclusion

Creating a homemade version of Marie Callender's Coconut Cream Pie is a rewarding experience that brings the flavors of this beloved dessert right to your kitchen. With its creamy filling, flaky crust, and

light whipped topping, this pie is perfect for any celebration or casual gathering. By following the steps outlined in this article, you can impress your friends and family with a delicious dessert that rivals the original. So gather your ingredients, roll up your sleeves, and indulge in the delightful world of Coconut Cream Pie!

## **Frequently Asked Questions**

### **What ingredients are needed for Marie Callender's coconut cream pie?**

The ingredients typically include a pre-baked pie crust, sweetened shredded coconut, heavy cream, sugar, cornstarch, milk, vanilla extract, and egg yolks.

### **How do I prepare the filling for Marie Callender's coconut cream pie?**

To prepare the filling, combine sugar, cornstarch, and salt in a saucepan. Gradually whisk in milk, cook over medium heat until thickened, then remove from heat and stir in egg yolks, butter, vanilla, and shredded coconut.

### **Can I use a store-bought pie crust for Marie Callender's coconut cream pie?**

Yes, using a store-bought pie crust is a convenient option and works perfectly for coconut cream pie.

### **What is the best way to serve Marie Callender's coconut cream pie?**

Serve the pie chilled, topped with whipped cream and additional toasted coconut flakes for garnish.

### **How long does Marie Callender's coconut cream pie last in the refrigerator?**

The coconut cream pie can last in the refrigerator for about 3 to 4 days when stored properly.

## Can I make Marie Callender's coconut cream pie in advance?

Yes, you can make the pie in advance. It's best to prepare it a day before serving to allow the flavors to meld.

## What can I substitute for heavy cream in the coconut cream pie recipe?

You can substitute heavy cream with a mixture of milk and butter, or use coconut cream for a richer coconut flavor.

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