Old-Fashioned Coconut Cream Pie

A coconut cream pie recipe that's tried and true. It took many years of searching and baking to find the right one, and this is it!

Submitted by **Carol H.**   ✅ Tested by **Allrecipes Test Kitchen**

Prep Time: 10 mins

Cook Time: 20 mins

Additional Time: 4 hrs

Total Time: 4 hrs 30 mins

Servings: 8

Yield: 1 (9-inch) pie

Ingredients

- 1 cup sweetened flaked coconut
- 3 cups half-and-half
- ¾ cup white sugar
- ½ cup all-purpose flour
- 2 large eggs, beaten
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 1 (9 inch) pie shell, baked
- 1 cup frozen whipped topping, thawed

Directions

Step 1

Gather all ingredients.

Step 2

Preheat the oven to 350 degrees F (175 degrees C). Spread coconut on a baking sheet.

Step 3

Bake in the preheated oven, stirring occasionally, until golden brown, about 5 minutes.

Step 4

Combine half-and-half, sugar, flour, eggs, and salt in a medium pot. Bring to a boil over low heat, stirring constantly, until mixture thickens and coats the back of a wooden spoon, about 15 minutes.

Step 5

Remove the pan from the heat and stir in 3/4 cup toasted coconut and vanilla; reserve remaining toasted coconut for garnishing the pie.

Step 6

Pour custard into pie shell and chill until firm, about 4 hours.

Step 7

Top with whipped topping and reserved toasted coconut.

Step 8

Enjoy!

Nutrition Facts

Per serving: 423 calories; total fat 24g; saturated fat 13g; cholesterol 80mg; sodium 276mg; total carbohydrate 46g; dietary fiber 2g; total sugars 23g; protein 7g; vitamin c 1mg; calcium 107mg; iron 1mg ; potassium 193mg