

Ideal[®] Coconut Cream Pie — Servings: 8 slices

Ingredients

1 (9") pie shell, baked	3 c 1% milk
1 ¼ c Ideal [®] No Calorie Sweetener	4 eggs yolks
½ c all purpose flour	3 TBS (¾ stick) light, unsalted butter
¼ tsp salt	1 tsp pure vanilla extract
	½ tsp coconut extract
	1 c unsweetened flaked coconut, toasted

Directions

1. Preheat oven to 350° F
2. Place pie dough in a 9" pie pan and press down along bottom and all sides; pinch and crimp the edges together to make a pattern; put the pie shell in pan back into freezer for 1 hr to firm up
3. Fit a piece of foil or parchment to cover inside of entire shell completely; fill the lined shell with pie weights or dried beans and place in oven
4. Bake for 10 min, remove lining and pie weights and bake for an additional 10 min or until the crust is dried out and just beginning to turn golden brown
5. In med saucepan, combine Ideal[®], flour, and salt over med heat; gradually add in milk and cook until the mixture is thick and bubbly
6. Temper yolks by adding 1/2 cup scaled milk mixture to yolks and whisk well. Add yolk mixture and slurry back into milk mixture and whisk vigorously over medium heat until thickened, about 2 minutes.
7. Reduce heat to low and cook 2 min more and then remove from heat
8. Stir in butter, vanilla and coconut extracts, and pour filling into pre baked pie shell and cool
9. Cover and chill to store if not serving immediately

Tip: Can be topped with Ideal[®] whipped topping and additional toasted coconut.

Per Serving: 370 Calories; 9 g Protein; 21 g Total Fat; 36 g Carbohydrates; 2 g Fiber; 5 g Sugar; 270 mg Sodium; 120 mg Cholesterol

