

# Macadamia Coconut Cream Pie Recipe

Serves 8

## ***Crust Ingredients:***

1 cup ginger snaps  
1 cup macadamia nuts, toasted  
2 tbsp sugar  
1 tsp salt  
5 tbsp butter, melted

## ***Filling Ingredients:***

½ cup sugar  
4 large egg yolks  
1/3 cup cornstarch  
1 cup whole milk  
1 (14 oz) canned coconut milk  
Splash of rum  
Pinch of salt

## ***Topping Ingredients:***

1 pint heavy cream  
1 cup sweetened shredded coconut, toasted

## ***Directions:***

Preheat the oven to 400°F (205°C).

In a food processor, pulse the ginger snaps until they are finely ground into crumbs. Dump into a bowl and set aside.

Add the macadamia nuts and pulse until they are also finely ground and add to the bowl. Stir in the sugar, salt and butter until everything is well incorporated.

Press the crumb mixture into a 9" (23 cm) pie pan and par-bake for 10 minutes, or until the crust has set. Take out of the oven and cool.

While the crust is baking, start on the filling. Place a fine mesh strainer over a bowl and set aside.

In a medium bowl, whisk the sugar and egg yolks until pale yellow. Add the cornstarch and salt and whisk well to form a paste.

In a saucepan, heat the milk and coconut milk until it just starts to foam. Remove from the heat and slowly add to the egg mixture, whisking constantly to prevent curdling.

Pour the mixture back into the saucepan and cook over medium heat until just boiling, whisking constantly and making sure to scrape the sides and bottom of the pan.

After the custard boils, cook it for another minute until thick. Remove from the heat and stir in the rum.

If there are any lumps, pass the custard through the mesh strainer. Pour the custard into the cooled crust and smooth the top with a spatula.

Refrigerate for a minimum of 4 hours or overnight.

When ready to serve the pie, whip the heavy cream until soft peaks form. Top the pie with the whipped cream and finish with the toasted coconut. Slice and serve.