



2019 Illinois State Fair
Award-Winning
COCONUT DREAM PIE



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Crust

1 ½ cups flour
½ tsp salt
½ cup shredded
fresh coconut
½ cup lard
½ tsp vinegar
1 egg
¼ cold water

Filling

¾ cups sugar
⅓ cup flour
2 tbsp cornstarch
¼ teaspoon salt
2 cups half & half
1 cup coconut milk
5 egg yolks,
lightly beaten
2 tsp butter
2 tsp vanilla
1 cup shredded
coconut, divided
5 egg whites
½ tsp cream
of tarter
½ tsp vanilla
6 tbsp sugar

PREPARE PIE SHELL: place flour, salt and coconut in another large mixing bowl. Cut in lard until crumbly. Mix together vinegar, egg and water; add to flour/lard mixture and mix until forms a ball. Roll out crust and bake the pie shell at 350° until it starts getting a little brown, about 8-12 minutes. Remove and set aside to await filling.

FILLING: sift together sugar, flour and salt. Place in a saucepan and add half & half and coconut milk. Cook over medium heat until mixture comes to a boil and simmer for 2 minutes. Remove from heat and add egg yolks, whisking thoroughly. Return to heat and cook for another 2 minutes. Remove from heat and add butter, vanilla and ¾ cup of the fresh coconut. Mix well and pour into prepared pie shell.

MERINGUE: beat egg whites, cream of tarter and vanilla until very stiff. Slowly add 6 tablespoons of sugar and beat until sugar is well mixed. Fold in remaining coconut. Heap the meringue on top of the pie and spread to the edges & swirling the top for peaks. Bake in a 350° oven for 20 minutes or until golden brown. Cool away from drafts. (For a richer coconut flavor, substitute coconut extract for the vanilla in the meringue)

Serves 8

Amy Wertheim, Atlanta, IL