



Coconut Dream Slice

A Slice of Summer Bliss

I remember my first taste of Coconut Dream Slice. The creamy filling melted on my tongue. The toasted coconut added a perfect crunch. It felt like a sweet summer day. **Ever wondered how to make a simple dessert unforgettable?** This pie is the answer. It turns any meal into a special event. The mix of textures is pure joy. I make it for all my family gatherings now.

My First Kitchen Adventure

My first try had a funny mistake. I forgot to chill the filling long enough. The whipped topping started to slide off! We ate it with spoons and laughed. **That mess taught me a good lesson. Cooking is about the love you put in. A perfect result is not the only goal. The**

shared experience matters most. Now I always plan my chilling time.

Why This Pie Tastes So Good

Two things make this pie a star. First, the cool, smooth custard fills your mouth. Second, the crunchy, toasted coconut is on top. This contrast is what dreams are made of. The vanilla and butter add rich flavor. **Which flavor combo surprises you the most? Is it the sweet and creamy? Or the crispy and rich? Tell me your thoughts below!**

A Brief History of a Classic

Coconut cream pie is a true American classic. It became popular in the South. This was after coconut became easy to get. It was a fancy dinner party treat. *Did you know early recipes used fresh coconut?* They had to crack and grate the shell themselves. Our version is much simpler to make. What is your favorite classic dessert from history?



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Ingredients:

Ingredient	Amount	Notes
Pre-made pie crust	1 (9-inch)	Unbaked
Sweetened coconut flakes	$\frac{3}{4}$ cup	For crust/topping
Whole milk	3 cups	
Granulated sugar	$1\frac{1}{4}$ cups	
Cornstarch	$\frac{1}{4}$ cup	
Egg yolks	4 large	Beaten
Salted sweet cream butter	2 tablespoons	
Vanilla extract	2 teaspoons	
Sweetened coconut flakes	$1\frac{1}{2}$ cups	For filling
Heavy whipping cream	2 cups	Cold
Powdered sugar	$\frac{1}{2}$ cup	
Clear vanilla flavoring	$\frac{1}{2}$ teaspoon	

How to Make Coconut Dream Slice

Step 1 First, bake your pie crust. Use weights so it does not puff up. Let it cool completely on the counter. Then toast coconut flakes until golden brown.

See also Old Fashioned Fruit Cocktail Cake Recipe

Step 2 Now, make the creamy filling. Whisk milk, sugar, and cornstarch in a pot. Cook until it thickens like pudding. Then mix in your egg yolks carefully.

Step 3 Take the pot off the heat. Stir in the butter and vanilla. Then fold in the sweet coconut flakes. Pour this into your cooled crust.

Step 4 Chill the pie for many hours. It needs to be firm and cold. Then

make the whipped topping. Beat cream and sugar until stiff.

Step 5 Spread the whipped cream on top. Sprinkle your toasted coconut over everything. Chill it for one more hour. Then slice and serve your dessert.

(A hard-learned tip: Tempering the eggs is key. Slowly add hot mix to the yolks first. This prevents scrambled eggs in your pie!).

What is the first step after baking the crust? Share below!

Cook Time: 45 minutes

Total Time: 7 hours 10 minutes

Yield: 8 servings

Category: Dessert, Pie

Make It Your Own

This pie is a perfect blank canvas. Try these fun twists for a new flavor. Each one brings its own special charm. Your family will love the surprise.

Chocolate Drizzle Melt some dark chocolate. Drizzle it over the whipped cream topping. It adds a rich and decadent touch.

Tropical Twist Mix in some crushed pineapple. Add it to the filling with the coconut. It gives a bright, sunny flavor.

Toasted Almond Swap the coconut topping for sliced almonds. Toast them until they are golden brown. It adds a lovely nutty crunch.

Which creative spin would you try first? Vote in the comments!

Serving Your Masterpiece

This creamy pie deserves a great presentation. A simple slice is wonderful on its own. But a little extra makes it a star. Here are my favorite ways to serve it.

Serve it with fresh berries on the side. A sprig of mint makes it look pretty. For a drink, try hot coffee. Iced coffee with cream is great too.

A sweet dessert wine pairs nicely. For a non-alcoholic treat, try coconut milk. It keeps with the tropical theme.

See also Crispy Caramelized Fried Banana Slices

Which pairing would you choose tonight?



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Keeping Your Coconut Dream Slice Perfect

Keep leftover pie in the fridge. It stays fresh for up to three days. For longer storage, freeze the slices without the topping. Thaw slices in the refrigerator overnight. My grandkids love finding a slice waiting for them. You can make the whole pie a day ahead. This lets the flavors blend together beautifully. Why does this matter? A chilled pie holds its shape better for slicing.

Simple Fixes for Common Hiccups

Is your filling too runny? Cook it a bit longer until it thickens. If the crust gets soggy, ensure it is completely cool before filling. Toasted coconut burning? Watch it closely, it goes from golden to black fast. A friend once called me in a panic over soupy filling. We fixed it with a little more heat and patience. Why does this matter? Most baking problems have an easy kitchen fix.

Your Coconut Slice Questions Answered

Q: Can I make this gluten-free? A: Yes! Use a gluten-free pre-made pie crust. Check all labels to be safe.

Q: How far ahead can I make it? A: Make the full pie one day before you need it.

Q: Any dairy-free swaps? A: Use coconut milk and vegan butter. The result will still be creamy.

Q: Can I double the recipe? A: Absolutely. Make two pies so you can

share one with a neighbor.

Q: What if I lack pie weights? A: Use dry beans or rice on the foil instead. They work just fine. What kitchen swap has saved your day recently?

Share Your Sweet Creation

I hope this recipe becomes a new favorite for you. It is a true crowd-pleaser. I love seeing your beautiful bakes. Please share your photos and tag **@SavoryDiscovery on Pinterest**. Tell me about your experience making it. Happy cooking! —Elowen Thorn.

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Coconut Dream Slice

Author: Elowen Thorn

Cooking Method: [Baking](#)

Cuisine: [American](#)

Courses: [Dessert](#)

Difficulty: **Beginner**

Prep time: **25 minutes**

Cook time: **45 minutes**

Chill time: **6 hours 40 minutes**

Total time: **7 hours 50 minutes**



Servings: **8 servings**

Best Season: **Summer**

Description

This coconut cream pie features a rich, creamy filling and a flaky,

buttery crust. It's a simple, delicious dessert perfect for any occasion.

See also Sweet Raspberry Jam Delight

Ingredients

=== Crust and Toasted Coconut for Topping ===

- ☐ 1 pre-made pie crust unbaked ((9-inch))
- ☐ $\frac{3}{4}$ cup sweetened coconut flakes

=== Pie Filling ===

- ☐ 3 cups whole milk
- ☐ $1\frac{1}{4}$ cups granulated sugar
- ☐ $\frac{1}{4}$ cup cornstarch
- ☐ 4 large egg yolks ((beaten))
- ☐ 2 tablespoons salted sweet cream butter
- ☐ 2 teaspoons vanilla extract
- ☐ $1\frac{1}{2}$ cups sweetened coconut flakes

=== Whipped Topping ===

- ☐ 2 cups cold heavy whipping cream
- ☐ $\frac{1}{2}$ cup powdered sugar
- ☐ $\frac{1}{2}$ teaspoon clear vanilla flavoring

Instructions

=== Pie Shell and Toasted Coconut ===

1. 1. Preheat the oven to 375°F. Generously spray a 9-inch pie plate with nonstick spray.
2. 2. Place the unbaked pie crust into the prepared pie plate.
3. 3. Line the inside of the pie crust with a piece of foil, sprayed with nonstick spray. Pour pie weights on top of the piece of foil. Bake for 15 minutes. Remove the pie weights and the foil. Bake for an additional 5 to 7 minutes, until golden but not brown. Allow crust to cool completely.
4. 4. Using a separate pie plate, evenly spread the $\frac{3}{4}$ cup of coconut flakes.
5. 5. Bake for 5 minutes, stir and bake an additional 2 to 3 minutes until the flakes are golden brown and toasted.

=== Coconut Pie Filling ===

6. 6. Using a 3 to 4-quart, heavy-bottomed saucepan over medium-high heat, whisk together the milk, granulated sugar, and cornstarch. Bring the mixture to a low boil and continue whisking until the mixture thickens, about 5 to 7 minutes.
7. 7. Quickly whisk $\frac{1}{2}$ cup of the hot mixture into the egg yolks. Then whisk the tempered egg yolk mixture into the filling mixture. Continue to whisk for another 2 to 3 minutes. Remove the pan from the heat.
8. 8. Whisk in the vanilla and the butter.
9. 9. Stir in the $1\frac{1}{2}$ cups of sweetened coconut flakes.
10. 10. Pour the pie filling into the cooled pie crust.
11. 11. Allow the pie to chill in the refrigerator for four to five hours before adding the whipped topping for the final one to two hours of chilling time.

=== Whipped Topping ===

12. 12. Using either a stand mixer or a medium-sized mixing bowl and a handheld mixer on high, beat the cold heavy cream, powdered sugar, and vanilla flavoring for 3 to 4 minutes until the cream mixture is stiff.
13. 13. Evenly spread the whipped topping over the coconut pie.
14. 14. Evenly spread the toasted coconut flakes over the top of the whipped topping. Chill for at least 1 hour before serving.

Keywords:Coconut, Cream Pie, Dessert, Pie