



Dairy Isle Coconut Cream Pie

Ingredients

1-300ml can	Dairy Isle Sweetened Condensed Milk
1 cup / 250g	toasted coconut - divided in half
3	whole eggs
2-3 drops	coconut flavouring – optional
1	9-inch graham crumb pie shell

Method

- In a bowl, whisk together the Dairy Isle Sweetened Condensed Milk, eggs, half the toasted coconut and the flavouring until well mixed. Pour into the pie crust.
- Bake in a preheated oven at 350°F or 180°C for 25-30 minutes – the middle of the pie should be set, and a toothpick inserted in the center comes out clean.
- Cool the pie and top with whipped cream and the remaining toasted coconut.