

Coconut Cream & Fresh Fruit Pie

Ingredients:

1 premade 9-inch GF graham cracker crust
2 pints (2 lbs) fresh fruit (berries, peaches, etc)
3/4 cup sugar
2 tbsp cornstarch
1/3 cup water
1 tsp vanilla extract (opt.)
Coconut whipped cream (see recipe below)



Directions:

Wash the fruit. Mash 1 & 1/2 cups to make approximately 1 cup puree. Combine mashed fruit with sugar, cornstarch and water in a medium saucepan and whisk to combine. Cook over medium heat, stirring occasionally, until mixture comes to a boil. Boil for about 1 minute, then remove from heat, add in the vanilla extract if desired and stir the mixture for about 5 minutes to cool it down.

Meanwhile, make your coconut whipped cream following the recipe below and prepare the fruit as needed.

Spread a layer of the coconut whip cream on the bottom of the pie shell and then arrange the fruit evenly on top. Pour the sauce evenly over the sliced fruit. Refrigerate for at least 2 hours, or until ready to serve. Top with leftover whipped coconut cream.

Coconut Whipped Cream

Ingredients:

One 15-ounce can full-fat coconut milk
1 tablespoon sugar or more to taste
1 teaspoon vanilla or more to taste

Directions:

Place the can of coconut milk in the refrigerator and leave it there until well-chilled or overnight. Open the can of coconut milk. Scoop out the firm layer of coconut cream that has solidified at the top of the can. Stop as soon as you reach the water at the bottom of the can; don't include anything but the solid cream.

Place the cream in the bowl of a stand mixer, or a large bowl. Turn your mixer or hand beaters to high speed, and whip the coconut cream for 3 to 5 minutes. Whip until it becomes fluffy and light, with soft peaks. Mix in sugar or vanilla.