

Coconut Key Lime Pie

Poetry & Pies

prep time: 15-20 minutes

bake time: 20-25 minutes

total time: 45 minutes (plus about 2-3 hours cooling time)

servings: 8-12



Ingredients

- one [graham cracker crust](#)
- 1 tablespoon (6g) key lime zest
- ½ cup (120g) key lime juice (can sub equal parts lime and lemon juice)
- 1 can (about 12-14 ounces) sweetened condensed coconut milk
- 3 large egg yolks, room temperature
- ¾ cup (180g) heavy whipping cream, cold (plus more for topping)
- ¼ cup (32g) powdered sugar
- optional: ¼ teaspoon (1g) coconut extract
- roughly ¼ cup (30g) flaked coconut

Instructions

1. Make the graham cracker crust. Preheat oven to 350F/175C. Pulse the sugar and graham crackers until finely ground. Stir in butter and press into your pan. I suggest forming it in a [removable bottom tart pan](#), but any kind of pie or tart pan will work. Bake for 10 minutes.
2. While the crust bakes, prepare the filling. Zest and juice the key limes (since these are small, it can take quite a while to zest and juice them, so don't worry if your crust finishes pre-baking before the filling is done). If any pulp got into the juice, strain that with a [fine mesh sieve](#).
3. Whisk together the key lime zest, key lime juice, sweetened condensed coconut milk, and egg yolks until smooth. Pour into the crust. Smooth out any bubbles that appeared on top from whisking.

4. Bake for 10-15 minutes, until the filling is mostly set but still slightly jiggly.
5. Let cool to room temperature then refrigerate until completely cooled (about 2-3 hours total).
6. While the pie cools/chills, you can toast the coconut. Spread on a [rimmed baking sheet](#). Bake at 350F/175C for 5-10 minutes, stirring halfway through.
7. When the pie is completely cooled, combine the whipping cream, powdered sugar, and coconut extract (if using) in a medium bowl. Whisk by hand or use a [handheld mixer](#) on medium high (I like to start on medium then increase speed as it thickens to avoid splatter). Mix until stiff peaks just begin to form (it will become matte in appearance and begin to hold its shape if the beater is turned upright).
8. Use a piping bag to pipe dollops around the edges. (Note: If you want to cover the whole pie in whipped cream, double the whipped cream recipe.)
9. Top with cooled toasted coconut.

Enjoy!

Keep refrigerated until serving.