CopyCat Bonefish Grill Coconut Pie

Ingredients

For Coconut Pie:
1 cup whole milk
1 cup heavy cream
½ cup flour
½ cup sugar
6 large eggs
1 tbsp vanilla extract
2 cups shredded coconut,sweetened

For Rum Sauce:
1 cup brown sugar,packed
1 cup unsalted butter
½ cup dark rum

Directions

Preheat oven to 350 degrees F.

Whisk the milk, heavy cream, sugar, flour, eggs, and vanilla in a large mixing bowl until smooth.

Add coconut and whisk together until the coconut is fully coated with the liquid.

Pour into a 9-inch pie plate and bake for 40 to 45 minutes.

Add the butter, brown sugar, and rum to a medium saucepan

Whisk together until the brown sugar has completely dissolved, then boil for 1 minute, timing to be sure.

Spoon over pie slices.