

CopyCat Bonefish Grill

Coconut Pie

Ingredients

For Coconut Pie:

1 cup whole milk

1 cup heavy cream

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ 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

$\frac{1}{2}$ 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.