

# CopyCat Bonfish Grill Jamaican Coconut Pie With Jamaican Rum Sauce

## Ingredients

### Pie:

1 cup Whole Milk  
1 cup Heavy Cream  
1/2 cup Flour  
1/2 cup Sugar  
6 Eggs  
1 tablespoon Vanilla  
2 cups Coconut, shredded

### Rum Sauce:

1 cup Brown Sugar (light or dark)  
1 cup Butter, unsalted  
1 cup Dark Rum

## Directions

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#### Pie:

Place milk, cream, sugar, flour, eggs and vanilla in a mixing bowl. Mix with a hand mixer for 2 minutes on medium speed.

Add coconut and mix together until completely incorporated.

Place in a greased pie pan. Cook at 350° for 40-45 minutes.

#### Rum Sauce:

In small sauce pan, heat butter over medium heat until melted. Add brown sugar and mix together until sugar dissolves.

Add rum and cook for 1 minute on medium heat.

Slice pie and serve with rum sauce, to your liking.

Pie is best when served warm.