

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

Directions

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.