

## CREAMY COCONUT PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
296 cal	23 g	4 g	21 g	23 mg	214 mg	43 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
PIE CRUST		13 each	
MILK,NONFAT,DRY	3-5/8 oz	1-1/2 cup	
WATER,COLD	3-7/8 lbs	1 qts 3-1/2 cup	
MILK,NONFAT,DRY	2-3/8 oz	1 cup	
WATER,WARM	3 lbs	1 qts 1-5/8 cup	
CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE	4-1/2 lbs	2 qts 3/4 cup	
SUGAR,GRANULATED	8 oz	1-1/8 cup	
COCONUT,PREPARED,SWEETENED FLAKES	3-1/8 lbs	3 qts 3 cup	
FLAVORING,ALMOND	1-3/8 oz	3 tbsp	
WHIPPED TOPPING MIX,NONDAIRY,DRY	5-2/3 oz	2 qts	

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Combine 2nd milk and 2nd water in mixer bowl.
- 4 Combine cream cheese, sugar, coconut and almond flavoring with milk in mixer bowl. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6.
- 5 Place cold milk and water (from Step 2) in mixer bowl. Add topping. Blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.
- 6 Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.
- 7 Pour 4-2/3 cups filling into each crust.
- 8 Toasted coconut, chopped unsalted nuts, or chopped maraschino cherries may be sprinkled over pies before placing in freezer. Place pies in freezer 4 hours or until firm.
- 9 Let pies stand at room temperature 5 minutes before cutting. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 4 pound and 1 ounce preformed, graham cracker pie crusts may be used per 100 servings.