

## COCONUT LEMON COOKIE CREAM PIE

MAKES 1 9" DEEP DISH PIE

- 30 Iced lemon low-fat snappy  
crunch cookies
- 2 tablespoons butter, melted
- 1 egg, beaten
- 2 tablespoons heavy whipping  
cream
- Juice of 1 lemon
- 1/2 teaspoon lemon zest, minced
- 1 9" deep dish shortbread  
pastry crust, frozen

### FILLING:

- 3-1/2 cups skim milk
- 4 tablespoons heavy whipping  
cream
- 2 (3 oz.) boxes coconut cream  
pie filling
- 1/2 cup fresh grated coconut

GARNISH: Whipped cream/lemon  
zest/toasted coconut

### TOASTED COCONUT:

- 1 (7 oz.) bag flake coconut,  
sweetened
- 1-1/2 teaspoons lemon juice
- 1 tablespoon squeeze  
margarine

- Preheat oven to 375° F. Using a food processor, grind approximately 30 cookies into a cornmeal-like texture to make 1 cup. Add butter, egg, whipping cream, lemon juice and lemon zest. With a fork, score the uncooked pie shell several times in the sides and bottom to prevent swelling. Pour the cookie mixture into the center of the pie shell. Bake for 10-15 minutes or until the shell starts to brown and the cookie filling is done. Do not overcook.

- **FILLING:** In a saucepan, over low heat, combine milk, whipping cream, coconut cream pie filling, and grated coconut. Using a whisk, stirring continuously, cook until mixture thickens and starts to boil. Slowly pour into pie shell. Refrigerate at least 3 hours uncovered before serving. Top with whipped cream, lemon zest, and Toasted Coconut. Cover and refrigerate leftovers.

- **TOASTED COCONUT:** Preheat oven to 350° F. Cover a large baking sheet with foil. Spread coconut flakes over foil. Pour lemon juice and margarine onto coconut. Mix well and bake for 1 minute. Using a spoon, stir coconut to allow for even toasting, continuously checking until toasted to a light brown.

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