

Pina Colada Cream Pie

Recipe from Paul Arguin and Chris Taylor at Flour Sugar Butter, LLC (Atlanta, GA)

CRUST

9-inch pie dough, blind-baked and cooled completely

(use your own recipe or check out our Precisely Perfect Pie Dough at

<https://www.floursugarbutter.net/the-new-pie-precisely-perfect-pie-crust/>)

FILLING

1 1/4 cups (283 grams) frozen pina-colada drink mixer (non-alcoholic), thawed

2 tablespoons (28 grams) fresh or canned pineapple juice

3 tablespoons (23 grams) cornstarch

3 egg yolks

1 x 14-ounce can sweetened condensed milk

1/8 teaspoon salt

2 tablespoons (28 grams) unsalted butter, cut into 2 pieces

1 tablespoon (14 grams) rum (light, dark, coconut, or pineapple rum are all fine) or substitute vanilla extract

RUM WHIPPED CREAM and TOASTED COCONUT TOPPING

1 cup (232 grams) heavy cream

2 tablespoons (14 grams) confectioners' sugar

2 tablespoons (38 grams) piping gel, optional*

1 tablespoon rum (light, dark, coconut, or pineapple are all fine) or substitute 1/2 teaspoon vanilla extract

1/3 cup (28 grams) sweetened shredded coconut, toasted (see Toasting Coconut, below)

MAKE THE FILLING: In a medium saucepan, whisk together the thawed pina colada drink mixer, pineapple juice, and cornstarch until the cornstarch is dissolved and the mixture is smooth. Whisk in the egg yolks, condensed milk, and salt until the mixture appears uniform.

Over medium heat, bring the mixture to a boil, whisking constantly. Once the mixture reaches a boil, reduce the heat to medium-low, and continue to boil, whisking constantly, for 1 full minute (60 seconds). The mixture will thicken. Remove the saucepan from the heat and whisk in the butter and rum (or pineapple juice) until the butter has melted and is incorporated.

Transfer the pina colada mixture to the cooled pie crust and smooth the top with an offset spatula, if necessary. Press plastic wrap directly onto the top of the filling and refrigerate until cool, set, and firm throughout, 2 to 3 hours. Once the pie is set and ready to be served, top with the whipped cream and coconut.

MAKE THE WHIPPED CREAM: In a bowl, use a mixer to whip the cream on medium-high speed until it forms soft peaks. Add the confectioners' sugar, piping gel (if using), and rum or vanilla.

Continue beating the mixture at medium-high speed until stiff peaks form, 1 to 3 minutes more. Do not overbeat or the mixture will appear stiff and somewhat curdled. Remove the plastic wrap from the filling and spread or pipe whipped cream over the top. Sprinkle with the coconut. Serve; refrigerate any leftovers.

TO TOAST COCONUT, spread the shredded coconut over a baking sheet and place it on the middle rack in a 350°F oven. After about 4 minutes, give the coconut a stir. Return the coconut to the oven and continue baking, stirring the coconut every minute or so, until the coconut is light golden brown. It takes about a total of 7 minutes.

* Piping gel is used to stabilize the whipped cream to keep it from melting for at least a day or two. Piping gel is optional, but the whipped cream might begin to weep if you store your pie for several days. This cream pie should be stored in the refrigerator.