



Kitchen Cheat Sheet: Old-Fashioned Coconut Pie

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD



Tips and Time Savers

- You can buy flaked, sweetened coconut in most grocery stores. It's moist and sweet, which is perfect. **Don't use just plain unsweetened coconut flakes**, or your pie will lack flavor.
- Lay a sheet of aluminum foil loosely over the top of the pie about halfway through baking, or whenever you notice the crust starting to turn golden brown. Remove it during the last few minutes of baking if your pie hasn't toasted as much as you'd like.
- The pie is finished baking when it's set, but still a little wobbly in the center. If you're unsure, pop an instant-read thermometer in and look for 185 degrees F.
- I'd recommend overnight refrigeration before serving the pie.

Storage

make ahead

This delicious pie can be made in advance and stored for up to three days in the refrigerator.

store

Just be sure to cover the room-temperature pie (or leftovers) with some plastic wrap before hiding it in the way back of the fridge so no one else can find it—our little secret!

don't freeze

I don't recommend freezing this pie.

Be sure to cool it all the way. Like my pecan pie it's best if it's refrigerated overnight, but the quality really takes a nose-dive if you try to freeze and thaw it.

Variations

- Use your favorite unbaked pie crust. I think this dessert recipe tastes best with homemade pie crust, but it's so good you can get away with using a frozen pie crust, too.
- I use a 10-inch pie crust and pie dish, but you could use a 9-inch pie plate, as long as it's a deep dish.
- Instead of vanilla extract, use an equal amount of vanilla bean paste.
- You can add ½ cup- ¾ cup chopped pecans to the coconut mix if you'd like to create a unique hybrid pie. The two flavors go together like shrimp and grits! Only sweet and delicious. Maybe that wasn't the best comparison.
- Some people like to add a teaspoon or so of lemon juice to the pie filling. You can't really taste the juice, but rumor has it that the acidity helps balance out the sweetness and make an even fluffier pie. I don't bother - this is perfect the way it is.
- Serve with whipped cream, Cool Whip, or a scoop of vanilla ice cream!

FAQs

What's the difference between baked coconut pie and coconut cream pie?

They're cousins, not twins. A baked coconut pie sets up in the oven with eggs, sugar, and dark corn syrup — gooey and caramel-sweet, like pecan pie without the nuts. Coconut cream pie is made on the stovetop with milk or cream and topped with meringue or whipped cream. Both are “old-fashioned,” but this one's pure Southern comfort.

How do I know when my coconut pie is done?

Look for a golden top and a center that's still got a gentle wobble — like it's thinking about setting but hasn't fully committed. An instant-read thermometer should hit about 185°F in the middle. Don't overbake or you'll lose that luscious, gooey texture.

Can I make this coconut pie ahead of time?

You bet your butter. It actually slices cleaner after chilling overnight. Bake it the day before, cool completely, cover it up tight, and refrigerate. Let it sit at room temp for about 30 minutes before serving if you like it softer.

Can I add pecans to the filling?

Yes — about ½ to ¾ cup chopped pecans stirred right into the filling before baking. It adds a little crunch and turns it into a coconut-pecan pie hybrid that tastes like you won Thanksgiving.

Why does my filling look curdled before baking?

Because melted butter has trust issues. It separates a little when whisked with eggs and sugar, but it'll smooth out in the oven. Totally normal — don't you dare throw it out.

Can I use light corn syrup instead of dark?

You can, but dark corn syrup gives that deeper caramel flavor and gorgeous golden color. Light will taste a little sweeter and milder — more “cookie” than “pie.”

How does the top crust form?

The inside of this sweet pie is a thick, sticky, caramel-like custard. During baking, the sweet coconut flakes float to the top and get all browned and toasty.

Do I have to use pie weights or prebake the crust?

Nope and nope! This is one of my favorite pies because it's quite easy. The crust bakes right along with the pie filling! You don't need to prick the crust before adding the filling, either.

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

This 10-inch ceramic pie pan is as practical as it is pretty. The non-stick finish means your crust comes out golden instead of glued to the dish, and the deep sides are perfect for everything from this gooey coconut pie to Thanksgiving pumpkin or chicken pot pie. It bakes evenly, cleans up easy, and looks so good you might “forget” to share dessert.

[Get it here](#)