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## Earth Balance Holiday Bake-Off

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# Coconut Cream Pie with Graham Cracker Crust

Posted by Made Just Right on Nov 29, 2011



Here's a diner classic made right in your kitchen with Earth Balance® Coconut Spread, which makes a perfectly crisp-tender graham cracker crust and ultra-creamy coconut filling.

### Crust Ingredients:

- 13 Graham Crackers (to make 1 ½ cups crushed)
- 3 Tbs. Raw Cane Sugar
- Pinch of Salt
- ¼ Cup Melted Earth Balance® Coconut Spread

### Topping Ingredients:

- ½ Cup flaked coconut
- 1 7oz. can vegan whipped topping

### Filling Ingredients:

- 2 ½ cups sweetened light coconut milk
- ½ cup raw cane sugar
- 1/3 cup cornstarch
- ½ tsp. salt
- 1/3 cup finely shredded coconut
- 2 Tbsp. Earth Balance® Coconut Spread
- 2 Tbsp. vanilla extract
- 2 Tbsp. coconut extract

### Directions:

Preheat oven to 350 F.

Place graham crackers in a plastic ziplock bag and crush using a rolling pin.

Place crushed graham crackers in a bowl and stir in sugar, salt, and melted Earth Balance Coconut Spread.

Press graham cracker mixture into a 9-inch pie pan, making sure the bottom and sides are covered. Bake 10 minutes. Remove from oven and allow to cool. Keep oven at 350 F.

Place flaked coconut for the topping on a baking sheet and toast in oven 4 to 5 minutes, until golden brown. Remove from oven and set aside.



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Whisk together coconut milk, sugar, cornstarch and salt in a saucepan. Bring to a boil over medium heat, then turn down to a simmer, stirring continuously until the mixture begins to thicken, about 5 to 7 minutes.

Once the mixture is thick, stir in the shredded coconut, Earth Balance Coconut Spread, vanilla extract and coconut extract.


Spoon filling into cooled pie crust, cover with foil and chill for at least one hour.

Top the pie with vegan whipped topping and toasted coconut.


**What is your favorite diner style pie? Tell us about it in the comments below and you could win today's Everyday Giveaway for FREE Earth Balance® products!**

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 **Alix Keener** 16 hours and 43 minutes ago 1


mmmmmm, either French silk pie or coconut meringue! or lemon meringue...

 **Nancy Gable** 16 hours and 24 minutes ago 2


lemon or peach.

 **Jenna Sibel** 16 hours and 13 minutes ago 3


Yummm! This reminds me of my great grandmother's Graham Cracker Pie, I didn't think it would ever be possible to veganize it but this gives me hope :)

 **Amber Shea Ford** 15 hours and 12 minutes ago 4


PECAN pie is tops for me!

 **Ryan Stabler** 14 hours and 51 minutes ago 5

mmm. This looks really good. One of my favorite pies is lemon meringue pie, but I haven't had it since going vegan.. any recipies?

 **Destinee Maxfield** 14 hours and 31 minutes ago 6

Mmmm...any pie with a graham cracker crust, even pumpkin!

 **Andrea Gunn** 1 hours and 3 minutes ago 7

OMG THIS SOUNDS AMAZING. I love any and everything with coconut in it and I just bought Earth Balance Coconut spread so I can't wait to try making this! My favorite diner-style pie is also french silk. I love chocolate too :)

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