

Coconut Haupia and Chocolate Pie

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

This haupia pie is a chocolate coconut lovers dream Its a rich and delicious Hawaiianstyle dessert

Ingredients

— - 1 (9 inch) unbaked pie crust - 1 (14 ounce) can coconut milk - 1 cup milk - 1 cup white sugar - 1 cup water - ½ cup cornstarch - 1 ¼ cups semi-sweet chocolate chips - 1 ½ cups heavy cream - ¼ cup white sugar

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Bake crust in the preheated oven until golden brown
2. about 15 minutes. Remove from the oven and cool. Whisk coconut milk
3. milk
4. and 1 cup sugar in a medium saucepan. Mix water and cornstarch in a separate bowl until smooth. Bring coconut mixture to a boil; reduce to a simmer and slowly whisk in cornstarch mixture. Continue stirring over low heat until thickened
5. about 3 minutes. Place chocolate chips in a microwave-safe bowl; microwave until melted
6. about 1 minute. Divide coconut pudding evenly into two bowls. Stir chocolate into one portion; spread on the bottom of the pie crust. Pour the remaining portion of pudding on top of the chocolate and spread smooth. Refrigerate pie for about 1 hour. Beat cream in a chilled glass or metal bowl with an electric mixer until frothy. Add sugar gradually
7. continuing to beat until soft peaks form. Layer the cream on top of pie. Recipe Tip Garnish with chocolate shavings for a pretty presentation.