



Coconut Cream Pie Bites is excerpted from [Right Size Recipes](#) © 2019 by General Mills. Photography © 2019 by General Mills. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved.

Coconut Cream Pie Bites

Prep Time: 10 Minutes • Start to Finish: 6 Hours 10 Minutes • 4 mini pies

4 pecan shortbread cookies (from 11.3-oz package)
2 tablespoons sugar
1 tablespoon cornstarch
¾ cup milk
1 egg yolk, lightly beaten
¼ cup flaked or shredded coconut, toasted
1 tablespoon butter, softened
¼ teaspoon coconut extract
¼ cup whipped cream topping (from aerosol can) or frozen whipped topping, thawed
Additional toasted coconut, if desired

1. Place 1 cookie in each of 4 regular-size muffin cups; set aside.
2. In 1-quart saucepan, stir together sugar and cornstarch. Gradually stir in milk. Cook over medium heat, stirring constantly, just until mixture boils and thickens; boil and stir 1 minute. Remove from heat.
3. Stir about half the hot mixture into egg yolk. Gradually stir yolk mixture into hot mixture. Cook over medium heat, stirring constantly, just until mixture begins to bubble and is thickened. Remove from heat. Stir in coconut, butter and coconut extract.
4. Divide mixture among muffin cups (cups will be full); cover with plastic wrap. Refrigerate at least 6 hours or up to 24 hours.
5. To serve, run metal spatula or knife around pies to loosen; remove from pan to dessert plates. Top with whipped cream. Garnish with additional toasted coconut.

1 Mini Pie: Calories 220; Total Fat 13g (Saturated Fat 6g, Trans Fat 0g); Cholesterol 60mg; Sodium 115mg; Total Carbohydrate 23g (Dietary Fiber 0g); Protein 3g Exchanges: 1 Starch, ½ Other Carbohydrate, 2½ Fat Carbohydrate Choices: 1½

Kitchen Tip: To toast coconut, bake, uncovered, in ungreased shallow pan at 350°F for 5 to 7 minutes, stirring occasionally, until golden brown. Or, cook in ungreased heavy skillet over medium-low heat 6 to 14 minutes, stirring frequently until browning begins, and then stirring constantly until golden brown.

Swap It: Vanilla extract can be substituted for the coconut extract. The pies will have a milder coconut flavor.

Swap It: Almond lovers can omit the coconut and coconut extract. Use almond extract instead. Top whipped cream with toasted sliced almonds.

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