

Easter Signature Recipe

Ingredients

1	Pie crust, 9 in.
1 cup	Light brown sugar, packed
1 cup	Sour cream
½ cup	Dark corn syrup
½ cup	Dark molasses
2	Eggs, lightly beaten
¼ cup	Whole milk
2 tbs.	Flour, all purpose
¼ tsp.	Baking soda
1½ cups	Coconut, shredded, sweetened
1 cup	Heavy whipping cream
2 tbs.	Granulated sugar

Coconut Molasses Pie

Directions

1. Preheat oven to 350°.
2. In a large bowl, combine the brown sugar, sour cream, corn syrup, molasses, eggs, milk, flour and baking soda.
3. Stir in the coconut.
4. Pour the mixture into the pie crust, cover the edges loosely with foil.
5. Bake until the center is set, about 45-55 minutes.
6. Remove from oven. Remove foil and cool on a wire rack.
7. Beat heavy cream and sugar on high speed with an electric mixer until soft peaks form. Refrigerate until ready to use.
8. Serve the pie with a dollop of whipped cream on top.