

Celebrate Westminster Thanksgiving

Coconut Chess Pie

8 1 slice 1 hr. 15 mins.
SERVES PORTION SIZE TIME



Chef Marisa Johnson WESTMINSTER PALMS

My grandmother grew up on a plantation in South Carolina and with this came all of the traditional Southern baking. Every Thanksgiving, she would bake a chess pie. If you asked her what it was, she would say, "It's just pie." Her heavy Southern accent made it sound like she was saying "chess pie." Since she passed, my mom has continued to bake this pie. The smell fills up the house and reminds us of her. This recipe is simple and most people have the main ingredients in their kitchen. You can also customize the flavor. For example, I chose coconut, but you can choose other flavors like lemon or chocolate.



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Ingredients

- 1 9-inch store-bought frozen pie crust
- 1 cup Shredded coconut
- 2 cups Sugar
- 2 tbsp. Cornmeal
- 1 tbsp. All-purpose flour
- ¼ tsp. Salt
- 4 tbsp. Butter, melted
- ¼ cup Milk
- 1 tbsp. White vinegar
- ½ tsp. Vanilla
- 4 Large eggs, lightly beaten

- Step 1* Heat oven to 425 F. Place pie shell on sheet pan and cover with foil. Bake for 5 minutes. Remove foil. Bake uncovered for an additional 5 minutes or until golden brown. Remove and let cool.
- Step 2* Reduce oven to 375 F. Place coconut on sheet pan and spread evenly. Toast 10-12 minutes or until evenly toasted, stirring once or twice.
- Step 3* In a large mixing bowl, add sugar, cornmeal, flour and salt. Stir together until well blended.
- Step 4* Reduce oven to 350 F. In another mixing bowl, add melted butter, milk, vinegar, vanilla and eggs. Stir until mixed well. Slowly pour wet ingredients into dry ingredients. Fold in until smooth. Stir in toasted coconut.
- Step 5* Pour into pie crust. Bake for 50-55 minutes. If edges of crust begin to brown, cover with foil and continue to bake. Pie is finished when the center is firm. Poke the center of the pie with a toothpick. If the toothpick is clean, the pie is finished.