**(Naturally) Coconut Cream Pie**

***Ingredients:***

* ½ c Coconut Flakes
* ½c Shredded Coconut
* 3 c Coconut Milk (2 cans of coconut milk)
* ¼ c Silken Tofu (firm)
* **2/3-**1 c Turbinado, Sucanat or Cane Crystals
* ½ c Cornstarch or Arrow Root
* 1 t Vanilla
* ¼ t Sea Salt
* 1 9” Pie Crust (pre-baked)

***Directions:***

* 1. Preheat oven to 350 ̊, then spread coconut onto cookie sheet and bake for 5 minutes, stirring often, then set aside.
	2. Blend all ingredients and pour into medium saucepan and stir constantly until mixture comes to a boil.
	3. Remove from heat, add shredded coconut then stir well.
	4. Pour into pie crust sprinkle coconut flakes on top and chill for 3 hours or until firm, if you want it to firm up sooner place in the freezer for 1-2 hours.

 ***Did you know?***

*Coconut milk can be made at home by processing grated coconut with hot water or milk, which extracts the oil and aromatic compounds. It has then a fat content of 17-24% depending on the fat level of the coconut meat and the quantity of added water. When refrigerated and left to set, coconut cream will rise to the top and separate out from the milk.*