martha stewart’s coconut cream custard

(adapted)

INGREDIENTS

* 1/2 cup sugar
* 1/3 cup cornstarch
* 1/4 teaspoon salt
* 1 cup whole milk
* 1 can (14 ounces) coconut milk
* 4 large egg yolks
* 1/2 cup sweetened shredded coconut, toasted

## DIRECTIONS

1. Preheat [oven](http://www1.macys.com/shop/search?keyword=oven) to 400 degrees. Press a sheet of aluminum foil onto crust, draping over rim of pie plate. To blind-bake: Fill with dried beans or pie weights. Bake until crust is lightly browned, about 45 minutes. Remove beans and foil; let crust cool completely, and set aside.
2. While crust is baking, place a fine-mesh sieve over a large [bowl](http://www1.macys.com/shop/dining-entertaining/serveware/Brand/Martha%20Stewart%20Collection?id=7923); set aside. In a medium saucepan (off heat), whisk together sugar, cornstarch, and salt. Gradually whisk in whole milk, making sure to dissolve cornstarch. Whisk in coconut milk and egg yolks.
3. Whisking constantly, cook over medium heat until the first large bubble sputters, about 5 minutes. Reduce heat to low; cook, whisking constantly, 1 minute. Remove pan from heat; immediately pour custard through sieve into bowl.
4. Pour custard from bowl into cooled crust; smooth top with a rubber spatula. Refrigerate until chilled, at least 4 hours (or loosely covered, up to 1 day). To serve, let stand at room temperature 30 minutes, then sprinkle with coconut.