



Coconut Pie

8 mini portions



Ingredients

Pie

All purposes flour	110 g
Blue Band Master Cake Margarine	30 gr
Butter	30 gr
Sugar powder	30 gr
Fresh milk	20 gr

Filling

Eggs	2 gr
Sugar	150 gr
Thick coconut milk	10 gr
Butter	20 gr
Fresh milk	100 gr
Medium protein flour	15 gr
Grated coconut	150 gr

Cooking Methods

Prepare the Pie

1. Mix all ingredients except milk, mix well till grain.
2. Add the milk, stir until dough shaped, rest in the refrigerator 20 minutes.
3. Thinly roll up the dough, put into the ring pie 20 cm diameter, pin up the bottom with a fork.
4. Bake at 150°C for ± 12 minutes.

Make the Filling

1. Beat eggs with sugar, add butter, thick coconut milk, fresh milk, stir well.
2. Add the flour, mix well, add the grated coconut, mix well.

Finishing

1. Pour the filling into pie, bake with temperature 180°C for ± 25 minutes.
2. Once cooked, let stand about 1 hour, cut into 8 pieces.