

Coconut Cream Pie Dip by Lynn's Recipes



Lynn demonstrates how to make a great dessert or treat, Coconut Cream Pie Dip. You could also use this as a sweet appetizer. Serve with graham cracker or shortbread cookies. Adapted from South Your Mouth.

Ingredients:

- 1 (15 ounce) can cream of coconut
- 1/4 cup milk
- 1 large (5.1 ounce) box instant vanilla pudding mix
- 1 (14 ounce) sweetened condensed milk
- 2 cups sweetened flaked coconut, toasted and divided*
- 1 (8 ounce) tub cool whip, thawed
- Graham crackers or shortbread cookies for dipping

Add cream of coconut and milk to bowl of a stand mixer or large bowl (using a hand-held mixer) and mix on medium speed until smooth. Add pudding mix and sweetened condensed milk and mix until thoroughly combined. Fold in a heaping cup of toasted coconut and cool whip and mix until just combined.

Add mixture to a serving bowl and refrigerate for four hours. Garnish with remaining toasted coconut.

Serve with graham crackers or shortbread cookies.

*To toast the coconut, preheat oven to 350°. Spread coconut evenly on a cookie sheet. Bake for 7-8 minutes or until lightly brown, stirring occasionally.

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