

## Coconut Dream

1 refrigerated pie crust, 9"  
2 small boxes (3.4 oz.) instant coconut cream pudding mix  
3 cups milk  
1 cup powdered sugar  
8 oz. block cream cheese, softened  
8 oz. container whipped topping  
½ cup (or more) toasted coconut

1. Preheat oven to 350 F. Roll out pie crust into a 9x13 rectangle and lay in the bottom of a 9x13 baking pan. Prick crust several times with fork to reduce air pockets as it bakes. Bake 12-15 minutes or until light golden brown. Remove from oven and cool as you prepare fillings.
2. If needed, toast coconut now. Spread in a thin layer on a rimmed baking sheet. Stir every 2 minutes. Should take about 5-10 minutes to reach a light golden brown. Remove from the oven and transfer to a new dish/pan to cool. Residual heat from the first pan would continue to toast it.
3. Combine pudding mixes and milk in a medium bowl. Beat with a whisk or hand mixer for 2 minutes. Refrigerate until needed.
4. Blend together powdered sugar and cream cheese. Spread evenly over cooled crust.
5. Spread pudding over cream cheese layer.
6. Spread whipped topping over pudding layer.
7. Finish with a sprinkle of toasted coconut – a little or a lot!

Source: Nancy Herb's Kitchen



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