

Easy Coconut Cream Pie

A diabetic-friendly recipe

Ingredients:

- 1 (3.4-ounce) package instant vanilla pudding mix
- 1 3/4 cups cold skim milk
- 1 (8-ounce) container light whipped topping, thawed
- 1 cup flaked coconut, toasted, divided
- 1 (9-inch) piecrust, baked per package instructions and cooled



Directions

1. Combine pudding mix and milk in a large bowl with a hand mixer for 2 minutes. Fold in whipped topping and 3/4 cup coconut.
2. Transfer mixture into the prepared piecrust. Sprinkle evenly with remaining coconut.
3. Cover and chill until ready to serve.

Makes 8 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.