

## Toasted Coconut Cream Pie

A diabetic-friendly recipe

### Ingredients:

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



### Directions

1. Combine pudding mix and milk in a large bowl with a hand mixer until thick. Fold in whipped topping.
2. Reserve 1/4 cup of the coconut. Set aside.
3. Fold in the remaining coconut into the mixture.
4. Spoon the mixture into the prepared piecrust. Sprinkle pie evenly with the reserved 1/4 cup of coconut.
5. Cover and chill until firm before serving.

*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.*