



## Frozen Coconut Cream Pie

**Prep: 10 minutes plus chilling and freezing**  
**Serves: 8**

- 1 (9-inch) ready-to-bake frozen pie crust
- 1 pint vanilla ice cream
- 1½ cups sweetened coconut flakes
- 2 cups whipped topping, thawed
- ½ teaspoon almond extract

1. Bake pie crust according to package directions; cool.
2. Refrigerate ice cream 15 minutes to soften. Meanwhile, in medium microwave-safe bowl, cook coconut in microwave oven on high 2½ to 3 minutes or until toasted, stirring every 30 seconds.
3. In large bowl, with rubber spatula, fold together whipped topping, almond extract, softened ice cream and 1 cup coconut until well blended.
4. With rubber or offset spatula, carefully spread ice cream mixture evenly in bottom of pie crust. Sprinkle remaining coconut evenly over ice cream mixture. Loosely cover with plastic wrap and freeze 4 hours or until firm..

*Approximate nutritional values per serving:  
264 Calories, 16g Fat (11g Saturated), 15mg Cholesterol,  
168mg Sodium, 26g Carbohydrates, 1g Fiber, 2g Protein*

### Helpful tip:

- > A prepared chocolate, graham cracker or shortbread pie crust can be substituted for frozen pie crust.