

Be prepared, everyone will be asking you for this recipe after they try it, it is just heavenly! It is really good also in a pie with a cookie crust! Wonderful.

## Coconut Pudding

- 1 cup sugar
- 3/4 cup cornstarch
- 1 tsp. salt
- 2 cups milk
- 2 cups light cream
- 2 egg yolks
- 2 cups flaked coconut
- 1 tsp. grated orange rind
- 2 tsp. vanilla extract

Sift the sugar, cornstarch, and salt into a saucepan; gradually add the milk and cream, mixing until smooth. Cook over low heat, stirring steadily until thickened.

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Beat the egg yolks in a bowl; gradually add the hot mixture, stirring steadily to prevent curdling. Return to saucepan; cook over low heat, stirring steadily for 2 minutes, but do not let boil. Cool. Beat with a rotary beater or electric mixer for 2 minutes, then fold in the coconut, orange rind, and vanilla. Pour into 8-10 custard cups and chill. Serve with whipped cream.



**If you are using coconut milk for baking, refrigerate and chill the coconut milk overnight or for a couple of days to thicken to a consistency of solid fat, then shake the can before using in this recipe.**

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