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## Ripe Breadfruit & Coconut Cream Pie

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### Ingredients:

<b>Amount</b> (1, .50 , 8)	<b>Unit</b> (cup, Tbsp, g, ml)	<b>Item</b> (egg, chaya leaves, sugar)	<b>Preparation</b> (crushed, diced, whole)
1	cup	ripe breadfruit	
2/3	cup	sugar	
½	cup	flour	
½	tsp	salt	
2	cups	milk	
3		egg yolks	beaten
2	tbsp	butter	
2	tsp	vanilla	
1	cup	coconut	flaked or grated
1		prepared baked pie shell	
		whipped cream	

## Recipe Instructions:

1. Combine sugar, flour, and salt until no lumps remain.
2. In the top of a double boiler, add flour-sugar mixture, milk, egg yolks, and breadfruit.
3. Cook over medium heat until thick and smooth.

4. Remove from heat, and add butter, vanilla, and coconut.
5. Cool to room temperature.
6. Pour into baked pie shell.
7. Garnish with whipped cream.

<http://edn.link/wfgtfe>