



Raspberry Cream Pie with Coconut Crust

- 1 (5.3-oz) pkg shortbread cookies
- $\frac{2}{3}$ cup packed, shredded unsweetened coconut
- $\frac{1}{2}$ cup (1 stick) unsalted butter, melted
- 1 heaping cup fresh raspberries, plus more for topping
- 3 large egg yolks, beaten
- 2 tsp cornstarch
- 1 (14-oz) can sweetened condensed milk
- $\frac{1}{4}$ cup cream cheese
- Grated zest of 1 lemon
- Powdered sugar, for topping (optional)

1. Finely grind shortbread cookies in a food processor. Add coconut; pulse to combine. Add butter; pulse to combine. Spoon into an 8-inch pie plate and press across bottom and up sides. Freeze 15 minutes.

2. Meanwhile, put raspberries in a fine-mesh strainer set over a small saucepan. Press berries through strainer with back of a large spoon, catching juice in pan below. Scrape juices from underside of strainer with spoon. You will need $\frac{1}{3}$ cup raspberry juice. Discard solids.

3. Whisk raspberry juice with egg yolks, cornstarch, and condensed milk in saucepan and cook over medium, stirring constantly, until it just starts to simmer, about 8 minutes. Remove from heat and beat in cream cheese and zest. Let cool 5 minutes, stirring occasionally.

4. Pour filling into crust; refrigerate at least 2 hours, until set. Pile raspberries on top and dust with powdered sugar. **Serves 8**