



## Coconut & Sweet Potato Pumpkin Pie

*Toasting the coconut brings out all its nutty flavor.*

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| 1 (15-oz) can sweet potatoes in syrup, drained and mashed | ½ tsp ground cinnamon                   |
| ¾ cup canned pumpkin puree                                | ¼ tsp ground allspice                   |
| ⅔ cup sugar   | ¼ tsp salt                              |
| 3 eggs  | 1 cup sweetened coconut flakes, divided |
| ¾ cup canned coconut milk                                 | 1 graham cracker crust (like Keebler)   |
| ½ tsp ground ginger                                       |   |

**1.** Preheat oven to 350°F.

**2.** Combine sweet potatoes, pumpkin, sugar, eggs, coconut milk, ginger, cinnamon, allspice and salt in a bowl; whisk until smooth. Sprinkle ½ cup of coconut flakes into the bottom of the pie crust. Slowly pour pumpkin mixture on top. Place on a baking sheet; bake 60 to 65 minutes, until filling is just set. Toast remaining coconut; sprinkle on top. Chill 3 hours. **Serves 12**