



EASY BAKES

Tropical Obsession

Hot summer days call for this refreshing, rum-spiked icebox pie.

THE DYNAMIC DUO—pineapple and coconut—does it again, with the flavors colliding in this summery Piña Colada Pie. Fresh pineapple is slowly simmered with brown sugar into a thick, caramelized jam. Enlivened with a splash of rum and spread across a buttery shortbread crust, the jam is ultimately layered with a double-coconut custard and piled high with cloudlike coconut cream whipped topping. Served ice-cold, this make-ahead pie is destined for your next summer gathering. Rum shooters optional. —PAIGE GRANDJEAN



Piña Colada Pie

ACTIVE 40 MIN; TOTAL 1 HR 30 MIN.
PLUS 6 HR CHILLING; SERVES 8

The classic tropical flavors of a piña colada cocktail are transformed into a swoon-worthy dessert with layers of silky coconut custard and a caramelized pineapple jam. Adding rum to the hot pineapple mixture burns off the harsher taste of the alcohol while leaving a pleasant kick. Coconut cream adds extra richness to the pillowy whipped cream.

- 7 Tbsp. unsalted butter (3½ oz.), divided
- 2 cups pure butter shortbread cookie crumbs (such as Walker's) (8 oz.) (about 16 cookies)
- ¾ cup plus ¼ cup packed light brown sugar, divided
- 1 tsp. kosher salt, divided
- Cooking spray
- 1 large fresh pineapple (about 4 lb.)
- ¾ Tbsp. cornstarch, divided
- 3 Tbsp. (1½ oz.) gold rum
- 1 (13.5-oz.) can unsweetened coconut milk (unshaken), chilled
- 2 large egg yolks
- 2 cups heavy cream, divided
- 1 cup sweetened shredded coconut (about 4½ oz.)

2 tsp. vanilla extract

Shaved coconut, brandied or fresh cherries, and fresh mint leaves, for garnish (optional)

1. Preheat oven to 350°F. Microwave 5 tablespoons butter in a medium-size microwavable bowl on HIGH until melted, about 45 seconds. Stir in cookie crumbs, 2 tablespoons brown sugar, and ½ teaspoon salt. Press mixture evenly into bottom and up sides of a lightly greased (with cooking spray) 9-inch pie plate. Bake in preheated oven until golden brown and crisp, 8 to 12 minutes. Transfer to a wire rack, and let cool completely, about 30 minutes.
2. While crust bakes, cut a ¼-inch-thick round of pineapple; cut round into wedges. Place wedges in a ziplock plastic bag; seal bag, and reserve wedges in refrigerator for garnish. Peel remaining pineapple. Working over a medium bowl, grate peeled pineapple using largest holes of a box grater, avoiding the core, to yield 2 cups combined pulp and juice. Stir together grated pineapple pulp and juice, 1½ tablespoons cornstarch, ½ cup brown sugar, and ¼ teaspoon salt in a small saucepan. Cook over medium, stirring often, until very thick and light golden, 18 to 22 minutes. Remove from heat; stir in rum. Let cool slightly, about 15 minutes. Spread cooled pineapple mixture evenly

in cooled crust. Refrigerate, uncovered, until ready to use.

3. Open chilled coconut milk can. Spoon off ½ cup hardened coconut cream from the top, and transfer to a small bowl; cover and place in refrigerator. Place remaining coconut milk in a medium saucepan; whisk in egg yolks, ½ cup heavy cream, ½ cup brown sugar, remaining 2 tablespoons cornstarch, and remaining ¼ teaspoon salt. Cook over medium, whisking constantly, until mixture is very thick and bubbly, 6 to 8 minutes. Remove from heat; stir in shredded coconut, vanilla, and remaining 2 tablespoons butter. Let cool slightly, about 15 minutes, stirring occasionally. Spread evenly over pineapple mixture in piecrust. Press plastic wrap directly onto surface; chill until cold and set, about 6 hours.

4. Beat reserved coconut cream, remaining 2 tablespoons brown sugar, and remaining 1½ cups heavy cream with a stand mixer fitted with the whisk attachment on medium-high speed until stiff peaks form, 1 to 2 minutes. Spread evenly over pie. Garnish with pineapple wedges, shaved coconut, cherries, and mint leaves as desired. —PAIGE GRANDJEAN

MAKE AHEAD Pie can be assembled up to 1 day in advance without the whipped cream topping.

DRINK Serve with a rum shooter, if you like.



Thai Coconut Curry Potsticker Soup

Servings

6 servings

Ingredients

- 1 tbsp coconut oil
- 1 yellow onion diced
- 3 cloves garlic minced
- 2 tsp fresh ginger peeled and grated
- 1 red Thai chili or 1/2 jalapeño minced (optional- will make it spicy!)

- ~~1 bell pepper diced~~
- (2) • 1 cup white mushrooms diced
- 1 sweet potato peeled and cut into cubes
- 3 cups fresh spinach
- Juice from 1 large lime
- 1 can coconut milk
- 1/2 cup Trader Joe's Red Curry Sauce or 2 tbsp red curry paste + 1 tbsp soy sauce
- 4 cups vegetable broth
- 1 16 oz bag of frozen potstickers I used the veggie ones from Traders
- Kosher salt & pepper to taste
- Cilantro and lime to garnish

Instructions

1. Heat a soup pot or Dutch oven over medium heat.
2. Once heated, add coconut oil then onion, garlic, chili pepper and ginger. Sauté until fragrant (1-2 minutes) then add mushrooms and bell pepper. Sauté for 5-7 minutes until veggies are soft.
3. Add sweet potato and spinach and stir to combine until the spinach is wilted.
4. Add in lime, coconut milk, curry sauce, and broth. Bring to a boil then let it simmer on low and covered for 10-15 minutes or until potatoes are soft.
5. Bring back to a boil and add your potstickers. They should be heated through in 5-7 minutes.
6. Serve immediately and garnish with cilantro and a squeeze of lime!