Coconut Cream Pie

1 9-inch prepared pie crust of choice
1 box of vanilla instant pudding
1 1/2 cups milk
½ Tsp Vanilla
1 1/2 cups flaked coconut
1 container nondairy whipped topping

In a large bowl, combine the pudding mix, vanilla and milk until the pudding mixture thickens.

Fold 1 cup of coconut into the pudding. Set Aside.

Toast ½ Cup of coconut on a baking sheet. Bake in a preheated 350 degree oven. Stir every 30 seconds, until the coconut is dry and mostly toasted light brown with some white shreds, about 2 to 4 minutes.

Pour the pudding mixture into the prepared pie crust.

Spread the nondairy whipped topping on top of the pie. Sprinkle with the toasted coconut.

Refrigerate, and serve chilled.