

Old-Fashioned Coconut Pie

Ingredients

- 1/4 cup all purpose flour
- 1 cup sugar
- 1 dash salt
- 2 cups milk
- 3 egg yolks, beaten
- 1 tsps vanilla extract
- 1/2 cups Flaked Coconut, divided
- 1 pie shell (9 inch), Baked
- 3 egg whites
- 6 tbsps sugar

Instructions

In a saucepan, combine flour and sugar; add salt, milk and egg yolks. Mix well. Cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Reduce heat, cook and stir 2 minutes more. Remove from the heat; stir in vanilla and 2 cups coconut. Pour hot filling into pie shell.

For meringue, beat egg whites in a mixing bowl until soft peaks form. Gradually beat in sugar until mixture until forms stiff glossy peaks. Spread meringue over hot filling being sure to go out to the crust. Sprinkle some coconut on top.

Bake at 350, for 12-15 minutes or until golden brown.

Summary

Yield: 8

Source: Pat March

Prep Time: 5 minutes

Category: Pies

Cuisine: American

Tags: Coconut