Coconut Pie

Ingredients

- 3 egg yolks
- 1 cup sugar
- 2 tbsps Cornstarch (level spoon)
- 1 cup milk
- 1 cup evaporated milk
- 1 cup coconut
- 1 tsp vanilla
- 2 tbsps (butter optional) See instructions
- 1 cup crushed pineapple (drained) (If making pineapple) See Instructions
- 2 tbsps cocoa (if making it chocolate) See Instructions

Instructions

Separate egg whites from yolks. In a bowl beat egg yolks and stir in sugar which has been mixed with flour. Mix evaporated milk in a little at a time, then regular milk.

Cook in a heavy pot over low heat until thick. Add vanilla and coconut. Pour into baked pie shell, which has been baked using package directions.

You can also add pineapple or chocolate. For the pineapple you can add it when adding vanilla and coconut.

For Chocolate pie mix 2 tablespoons cocoa with sugar and cornstarch mixture at the first of the recipe.
You would add the butter the same time you add the vanilla.

Notes

Chocolate was Darrell Hutchin's favorite. This is an old recipe of Mary Cooper.