## **Old-Fashioned Coconut Pie**

## Ingredients

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

## Summary

Yield: 8

Source: Pat March Prep Time: 5 minutes Category: Pies Cuisine: American Tags: Coconut

## 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 filing 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 sone coconut on top.

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