

Coconut Cream Pie

Ingredients

- 1 baked 9" pie crust
- 1/4 cup cornstarch
- 2/3 cup sugar
- 1/2 tsp salt
- 2 1/2 cups milk
- 3 eggs, separated
- 1 tsp vanilla
- 1 cup flaked coconut

Meringue

- 6 Tbsp sugar

Instructions

1. Mix cornstarch, sugar, and salt in double boiler. Slowly stir in milk.
2. Cover over boiling water; stir constantly till thick enough to mound slightly when poured from spoon.
3. Cover and cook 10 minutes more, stirring occasionally.
4. Stir a little hot mixture into beaten egg yolks; then stir all back into hot mixture. Cook 2 minutes, stirring constantly.
5. Remove from boiling water. Stir in vanilla and 3/4 cup coconut.
6. Cool to room temperature. Turn into pastry shell.

Meringue

1. Beat egg whites till foamy.
2. Add sugar, 1 Tbsp at a time, beating well after each addition.
3. Continue beating till stiff peaks form.
4. Spread meringue around edges first, touching all crust edges, then fill center.
5. Sprinkle remaining 1/4 cup coconut on top.
6. Bake at 425° for 5 minutes, until meringue is brown.
7. Cool at room temperature.

Coconut Cream Pie

1 Baked 9" crust
1/4 C Corn Starch
2/3 C sugar
1/2 tsp salt
2 1/2 C milk

3 eggs separated
1 tsp vanilla
1 C flaked coconut
6 Tbsp sugar

mix starch, sugar, salt in double boiler, slowly stir in milk. Cover over boiling water, stir constantly till thick enough to mound slightly when poured from spoon - cover, cook 10 min more stirring occasionally. Stir a little hot mixture into beaten egg yolks; then stir all into hot mixture, cook 2 min - stir constantly. Remove from boiling water - stir in vanilla & 3/4 C coconut

Cool to room temperature. Turn into
pastry shell. Beat egg whites till foamy add
sugar, 1 tbs at time beating will after each
addition. Continue Beating till stiff peaks
Spread meringue around edges first touching
all crust edges. Then fill center, sprinkle 4 C
walnut on top Bake 425° 5-min
till meringue is brown - Cool at
Room temp -