Lemon Pie and Toasted Coconut Cream Pie

Two recipes on one card.

Lemon Pie

Ingredients

- 1 cooked pastry shell or graham cracker crust
- 3 egg yolks
- 1 can Eagle Brand milk
- 1/2 cup Real Lemon

Instructions

1. Beat the egg yolks, milk, and lemon juice to mix.
2. Pour into the pastry crust.
3. Bake at 325° for 30 minutes.

Toasted Coconut Cream Pie

Ingredients

- 1 graham cracker crust
- 1 can Eagle Brand milk
- 4 egg yolks
- 1/2 cup water
- 1 pkg vanilla pudding mix
- 1 (8 oz) sour cream, at room temperature
- 3/4 cup toasted coconut

Instructions

1. In a heavy pan, combine the milk, egg yolks, water, and pudding mix.
2. Cook over medium heat, stirring, until thickened and bubbly.
3. Cool 15 minutes.
4. Beat in the sour cream.
5. Stir in 1/2 cup of the coconut.
6. Pour into the pie shell and chill.
7. Top with whipped cream and garnish with the remaining 1/4 cup coconut.



Bake 30 min - 325° F

Lemon Pie

1 - Cooked pastry shell
or graham cracker crust
3 egg yolks
1 Can eagle brand milk
½ Cup Real Lemon
Beat egg yolks - milk +
lemon juice to mix pour
into pastry Crust

Toasted Coconut Cream Pie

1 Graham Cracker Crust
1 Can Eagle brand milk
4 egg yolks
½ Water
1 pkg Vanilla pudding
1 8oz Sour Cream at Room
Temperature (Over)

AMERICAN LUNG ASSOCIATION®
When You Can't Breathe, Nothing Else Matters®

3/4 Cup toasted Coconut

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In heavy pan combine milk, egg yolks, water and pudding mix. Over medium heat cook and stir until thickened and bubbly. Cool 15 minute. Beat in sour cream. Stir in 1/2 cup coconut. Pour in pie shell & chill - Top with whipped cream Garnish with remaining 1/4 cup coconut.

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