French Coconut Pie

Ingredients

- 1 unbaked 9-inch pie shell
- 3 eggs
- 1 1/2 cups sugar
- 1 stick (4 oz) oleo (margarine), melted
- 1 tsp vanilla
- 1 Tbsp vinegar
- 1 1/2 cups coconut

Instructions

1. Preheat oven to 350°F.
2. Beat the eggs well.
3. Add the sugar.
4. Add the vinegar and vanilla to the melted oleo, then add this mixture to the other ingredients.
5. Add the coconut.
6. Pour into a 9-inch unbaked pie shell and bake for 45 minutes.

French Coconut Pie

3 eggs
1 ½ c sugar
1 stick (4 oz) oleo melted
1 tsp. vanilla
1 T. vinegar
1 ½ c coconut

Preheat oven 350°. Beat eggs well. Add sugar. Add vinegar and vanilla to melted oleo and add to other ingredients. Add coconut. Pour into 9 inch unbaked pie shell and bake 45 minutes.

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