

# Coconut Pie III

Paula Macri - Gattuso's Bella Cucina  
Scripps Treasure Coast Newspapers

3 large eggs  
1 cup light corn syrup  
2 tablespoons butter  
1/4 teaspoon salt  
1 teaspoon vanilla  
1/2 cup macaroon coconut  
1/2 cup oatmeal  
1/2 cup chocolate chips

Preheat the oven to 350 degrees.

In a mixing bowl, beat together the eggs. Add the corn syrup, butter, vanilla and salt. Mix well.

Add the coconut, oatmeal and chocolate chips.

Place the mixture into a pie plate. Place the pie in the oven.

Bake for 45 minutes or until the pie is set.

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Per Serving (excluding unknown items): 2052 Calories; 74g Fat (30.3% calories from fat); 30g Protein; 352g Carbohydrate; 11g Dietary Fiber; 698mg Cholesterol; 1388mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 13 Fat; 21 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):	2052
% Calories from Fat:	30.3%
% Calories from Carbohydrates:	64.2%
% Calories from Protein:	5.5%
Total Fat (g):	74g
Saturated Fat (g):	39g
Monounsaturated Fat (g):	24g
Polyunsaturated Fat (g):	5g
Cholesterol (mg):	698mg
Carbohydrate (g):	352g
Dietary Fiber (g):	11g
Protein (g):	30g

Vitamin B6 (mg):	.3mg
Vitamin B12 (mcg):	2.0mcg
Thiamin B1 (mg):	.5mg
Riboflavin B2 (mg):	.9mg
Folacin (mcg):	89mcg
Niacin (mg):	1mg
Caffeine (mg):	69mg
Alcohol (kcal):	13
% Refuse:	n n%

## Food Exchanges

Grain (Starch):	2
Lean Meat:	2 1/2

**Sodium (mg):** 1388mg  
**Potassium (mg):** 772mg  
**Calcium (mg):** 155mg  
**Iron (mg):** 8mg  
**Zinc (mg):** 5mg  
**Vitamin C (mg):** 0mg  
**Vitamin A (i.u.):** 1663IU  
**Vitamin A (r.e.):** 431RE

**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 13  
**Other Carbohydrates:** 21 1/2

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## Nutrition Facts

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### Amount Per Serving

**Calories** 2052                      **Calories from Fat:** 621

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### % Daily Values\*

<b>Total Fat</b> 74g	113%
Saturated Fat 39g	195%
<b>Cholesterol</b> 698mg	233%
<b>Sodium</b> 1388mg	58%
<b>Total Carbohydrates</b> 352g	117%
Dietary Fiber 11g	44%
<b>Protein</b> 30g	
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<b>Vitamin A</b>	33%
<b>Vitamin C</b>	0%
<b>Calcium</b>	16%
<b>Iron</b>	45%

\* Percent Daily Values are based on a 2000 calorie diet.