Coconut Pie

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1/4 cup soft butter
3/4 cup sugar
3 eggs
1/2 cup milk
1 cup coconut
1 teaspoon vanilla
1 unbaked pie shell
whipped cream
toasted coconut (for garnish)

Preheat oven to 350 degrees.

In a large bowl, beat the butter, sugar, eggs, milk, coconut and vanilla.

Pour into the pie shell.

Bake for 40 minutes.

Top with the whipped cream and toasted coconut.

Per Serving (excluding unknown items): 1443 Calories; 76g Fat (46.7% calories from fat); 26g Protein; 170g Carbohydrate; 7g Dietary Fiber; 735mg Cholesterol; 598mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Fruit; 1/2 Non-Fat Milk; 13 1/2 Fat; 10 Other Carbohydrates.