Coconut Pie II

Rose Rodriguez

Community Living Committee - All Saint's Church Hammond, IN 1987

1 package (3 ounces) cream cheese
1 tablespoon sugar
1/2 cup milk
1 1/2 cups coconut
1 carton (8 ounces) non-dairy
whipped topping, thawed
1 prepared eight- or nine-inch graham
cracker crust

In a mixer bowl, beat the cream cheese until softened. Beat in the sugar.

Gradually add the milk and beat until smooth.

Fold in the coconut and whipped topping. Spoon into the crust.

Freeze until firm (about four hours).

Garnish with toasted coconut, if desired.

Per Serving (excluding unknown items): 1358 Calories; 125g Fat (80.5% calories from fat); 26g Protein; 43g Carbohydrate; 11g Dietary Fiber; 271mg Cholesterol; 769mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Fruit; 1/2 Non-Fat Milk; 23 1/2 Fat; 1 Other Carbohydrates.

Desserts

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.2mg
1.4mcg
.2mg
.7mg
68mcg
1mg
0mg
0
በ በ%
0
2 1/2

Sodium (mg):	769mg	Vegetable:	0
Potassium (mg):	889mg	Fruit:	1
Calcium (mg):	348mg	Non-Fat Milk:	1/2
Iron (mg):	6mg	Fat:	23 1/2
Zinc (mg):	3mg	Other Carbohydrates:	1
Vitamin C (mg):	5mg		
Vitamin A (i.u.):	3464IU		
Vitamin A (r.e.):	1044RE		

Nutrition Facts

Amount Per Serving				
Calories 1358	Calories from Fat: 1094			
	% Daily Values*			
Total Fat 125g Saturated Fat 89g Cholesterol 271mg Sodium 769mg Total Carbohydrates 43g Dietary Fiber 11g Protein 26g	193% 446% 90% 32% 14% 43%			
Vitamin A Vitamin C Calcium Iron	69% 9% 35% 32%			

^{*} Percent Daily Values are based on a 2000 calorie diet.