

Mamas Coconut Pie

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Servings: 8

*1 pie crust
1 cup sugar
3 large eggs
1/2 cup buttermilk
1/2 cup unsalted butter,
melted and cooled
2 tablespoons all-purpose
flour
1 1/2 teaspoons vanilla
extract
dash salt
1 1/2 cups sweetened
shredded coconut*

Preparation Time: 20 minutes

Bake Time: 50 minutes

Preheat the oven to 325 degrees.

On a lightly floured surface, roll the dough to a 1/8-inch-thick circle. Transfer to a nine-inch pie plate. Trim to 1/2-inch beyond the rim of the plate. Flute the edge. Place the pie plate on a rimmed baking sheet.

In a large bowl, beat the sugar, eggs, buttermilk, melted butter, flour, vanilla extract and salt until blended. Stir in the coconut. Pour into the crust.

Bake the pie until light golden brown and the center is almost set, 50 to 60 minutes. Cool on a wire rack.

Serve or refrigerate within two hours.

Per Serving (excluding unknown items): 342 Calories; 20g Fat (51.1% calories from fat); 5g Protein; 38g Carbohydrate; 1g Dietary Fiber; 111mg Cholesterol; 190mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 1 1/2 Other Carbohydrates.