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# Blender Coconut Pie

*Trish Gentile - New York*

*North American Potpourri - Autism Directory Service, Inc - 1993*

**2 cups milk**

**3/4 cup sugar**

**1/4 cup butter**

**1 1/2 teaspoons vanilla**

**1/2 cup Bisquick® baking mix**

**4 eggs**

**1 cup coconut**

In the bowl of a blender, combine the milk, sugar, butter, vanilla, Bisquick and eggs. Blend on LOW speed for 3 minutes.

Pour the mixture into a ten-inch greased pie pan. Let stand for 5 minutes. Sprinkle with the coconut.

Bake at 350 degrees for 40 minutes or until a knife inserted in the center comes out clean.

## **Dessert**

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*Per Serving (excluding unknown items): 2125 Calories; 117g Fat (48.9% calories from fat); 48g Protein; 226g Carbohydrate; 9g Dietary Fiber; 1039mg Cholesterol; 1705mg Sodium. Exchanges: 2 1/2 Grain(Starch); 3 Lean Meat; 1 Fruit; 2 Non-Fat Milk; 20 1/2 Fat; 10 Other Carbohydrates.*