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# Buttermilk Pie

*Dian Eggert*

*Nettles Island Cooking in Paradise - 2014*

**4 eggs**

**3/4 cup sugar**

**1 cup light corn syrup**

**1/2 teaspoon salt**

**1/2 cup buttermilk**

**1 teaspoon vanilla**

**1/4 cup melted butter**

**1 cup flaked coconut**

Sprinkle coconut in the bottom of a nine-inch pie crust.

In a bowl, beat the eggs slightly.

Mix in the remaining ingredients.

Bake at 350 degrees for one hour.

Yield: 1 nine-inch pie

## **Dessert**

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*Per Serving (excluding unknown items): 2270 Calories; 67g Fat (25.5% calories from fat); 30g Protein; 410g Carbohydrate; 0g Dietary Fiber; 976mg Cholesterol; 2341mg Sodium. Exchanges: 3 Lean Meat; 1/2 Non-Fat Milk; 11 Fat; 27 Other Carbohydrates.*