
Coconut Cream Pie II

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 nine-inch baked pie shell

2/3 cup sugar

1/4 cup cornstarch

1/2 teaspoon salt

3 cups milk

4 egg yolks

2 tablespoons butter

2 teaspoons vanilla

3/4 cup flaked coconut

In a saucepan, combine the sugar, cornstarch and salt.

In a bowl, blend the milk and egg yolks. Add to the sugar/ cornstarch mixture. Cook over medium heat to boiling, stirring constantly. Boil for 1 minute.

Remove from the heat. Add the vanilla, butter and coconut. Let cool. Stirring occasionally. Pour into the cooled pie shell.

Top with meringue and sprinkle with coconut.

Bake at 400 degrees for 10 minutes or until light golden brown.

Dessert

Per Serving (excluding unknown items): 1548 Calories; 68g Fat (39.5% calories from fat); 36g Protein; 199g Carbohydrate; trace Dietary Fiber; 1012mg Cholesterol; 1691mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 3 Non-Fat Milk; 12 Fat; 9 Other Carbohydrates.