

Coconut Pie

Fran Phillips

Local 1155 Women's Committee Cookbook, Alabama

*2 eggs
1 1/4 cups sugar
1 small can evaporated milk
1 tablespoon vanilla extract
1/2 stick butter
1 can Baker's coconut*

Preheat the oven to 350 degrees.

In a bowl, cream the eggs and sugar together. Melt the butter. Mix with the egg mixture. Add the milk and vanilla. Stir in 3/4 of the coconut. Pour into the pie shell. Sprinkle the remaining coconut on top.

Bake from 45 to 60 minutes.

Per Serving (excluding unknown items): 1898 Calories; 75g Fat (35.3% calories from fat); 30g Protein; 280g Carbohydrate; 0g Dietary Fiber; 622mg Cholesterol; 877mg Sodium. Exchanges: 1 1/2 Lean Meat; 2 Non-Fat Milk; 13 1/2 Fat; 17 Other Carbohydrates.