

# Coconut Pie II

*Mrs Fred Smaetana*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*4 eggs  
1/2 cup self-rising flour  
2 teaspoons vanilla  
7 ounces flaked coconut  
1 1/2 cups sugar  
2 cups milk  
1/4 cup butter or margarine,  
melted*

Preheat the oven to 350 degrees.

In a bowl, beat the eggs until light and fluffy.

In a bowl, blend together the sugar and flour.  
Stir into the eggs.

Add the vanilla, coconut, milk and butter. Mix well.

Pour into two greased nine-inch pie fans.

Bake for 30 to 40 minutes or until the coconut is browned. Cool.

Cut into wedges for serving.

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Per Serving (excluding unknown items): 2410 Calories; 83g Fat (30.7% calories from fat); 48g Protein; 373g Carbohydrate; 2g Dietary Fiber; 1039mg Cholesterol; 1784mg Sodium. Exchanges: 3 Grain(Starch); 3 Lean Meat; 2 Non-Fat Milk; 14 Fat; 20 Other Carbohydrates.