

Eddy Arnold's Coconut Cream Pie

Lydia Duffney

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 nine-inch fluted pie shell
2/3 cup sugar
1/2 teaspoon salt
2 1/2 tablespoons
cornstarch
1 tablespoon flour
3 cups milk
3 eggs, separated
1 1/4 cups shredded
coconut meat
1 tablespoon butter
2 teaspoons pure vanilla
extract
1/2 teaspoon cream of
tartar

Bake the pie shell in a preheated 450 degree oven for about 15 minutes. Set aside.

In a saucepan, mix together the 2/3 cup of sugar, salt, cornstarch and flour.

In a bowl, beat the egg yolks. Gradually add the milk. Add the milk mixture gradually to the flour mixture, beating well. Cook and stir the custard over boiling water or very low heat until it thickens. Add one cup of the coconut, the butter and 1-1/2 teaspoons of vanilla. Cool. Pour the mixture into the pie shell.

Meanwhile, prepare the meringue by beating the egg whites, remaining vanilla and the cream of tartar until soft peaks form. Gradually add the remaining sugar, beating until the whites are stiff and smooth.

Lightly pile the meringue evenly over the top of the custard. Sprinkle with the remaining coconut.

Bake at 400 degrees in the oven for about 10 minutes or until the meringue is golden brown.

Serve at room temperature or chilled.

Per Serving (excluding unknown items): 1747 Calories; 84g Fat (42.7% calories from fat); 47g Protein; 208g Carbohydrate; 9g Dietary Fiber; 767mg Cholesterol; 1776mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 Fruit; 3 Non-Fat Milk; 14 1/2 Fat; 9 Other Carbohydrates.