
French Coconut Pie

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 nine-inch pie shell, unbaked

3 eggs

1 1/2 cups sugar

1 teaspoon vanilla

1/2 cup butter, melted

1 cup coconut

Brush a little egg white on the unbaked pie shell.

Bake at 400 degrees for about 1 minute. This prevents a soggy crust.

In a bowl, beat the eggs slightly. Add the sugar, vanilla, butter and coconut. Pour into the pie shell.

Bake at 350 degrees for 20 to 30 minutes.

(This pie is best when served on the same day that it is prepared.)

Yield: 6 to 8 servings

Per Serving (excluding unknown items): 3294 Calories; 182g Fat (48.9% calories from fat); 33g Protein; 395g Carbohydrate; 11g Dietary Fiber; 884mg Cholesterol; 2332mg Sodium. Exchanges: 5 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 Fruit; 34 1/2 Fat; 20 Other Carbohydrates.