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# No Crust Coconut Pie

*Ada Guerber*

*Nettles Island Cooking in Paradise - 2014*

**4 eggs, beaten**

**1 3/4 cups granulated sugar**

**2 cups milk**

**6 tablespoons butter or margarine, melted**

**1 tablespoon vanilla**

**2 cups sweetened coconut flakes**

Preheat the oven to 350 degrees.

In a large mixing bowl, combine all of the ingredients. Mix until well blended.

Butter two nine-inch pie plates.

Pour the filling mixture into the pie plates, dividing evenly.

Bake at 350 degrees for 30 to 40 minutes or until they are golden brown.

Yield: 2 pies

## **Dessert**

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*Per Serving (excluding unknown items): 3299 Calories; 153g Fat (41.0% calories from fat); 47g Protein; 448g Carbohydrate; 6g Dietary Fiber; 1101mg Cholesterol; 1604mg Sodium. Exchanges: 3 Lean Meat; 4 1/2 Fruit; 2 Non-Fat Milk; 28 Fat; 23 1/2 Other Carbohydrates.*