



## Coconut Cream Pie

½ cup	Sugar
5 Tbl	Flour
1/8 Tsp	Salt
1 ½ cup	Milk, scalded
3	Egg Yolks, beaten
1 Tsp	Vanilla
1 cup	Coconut

Combine sugar, flour and salt, then add milk, cook over low fire until thickened. Add egg yolks, cook 2 minutes. Remove from fire, cool, add vanilla and coconut. Pour into baked pie shell. Cover with the following meringue.

## Meringue

4 Tbl	Sugar
2	Egg Whites (*see notes)
1/8 tsp	Salt
½ tsp	vanilla

Add sugar gradually to egg whites, beating constantly. Add salt and vanilla. Pile lightly on pie, bringing it over the crust. Brown in a moderate oven (350 F) 9 to 10 minutes.

## *Jen's notes:*

- *Scald milk to between 160 and 180 Degrees. While it is no longer necessary to do this for pasteurization, it will make the filling thicken faster so less stir time.*
- *The original recipe called for a 2 egg white meringue. It wasn't really enough to cover the pie and seal the edges so I used all 3 egg whites (we used the yolks in the pie.) rather than discarding one of them. Much prettier!*
- *Toast some coconut to throw on after you've browned the meringue. A handful in a small skillet on medium heat (don't forget it!) just until it turns light brown. Left-overs are good to throw in trail mix.*