

Coconut Cream Pie



2/3 cup sugar

1 tsp. vanilla

½ cup flour

Baked 9-inch pie shell

¼ tsp. salt

1 cup whipping cream, whipped and sweetened to taste

2 cups milk

Toasted shredded coconut

Mix sugar, flour and salt in top of a double boiler. Combine egg yolks and milk. Stir into flour mixture; blend well. Cook over hot water until thickened, stirring constantly. Cover; cook 10 minutes longer. Cool slightly; add vanilla. Pour into pie shell. Cool. Just before serving, spread cream over filling and top with coconut. Makes 1 pie.

TO TOAST COCONUT: Spread shredded moist-pack coconut into a thin layer on a baking sheet. Place in broiler 3 to 4 inches below heat, 3 to 5 minutes. Watch carefully and stir with a fork.

CUSTARD PIE: Beat 3 eggs slightly. Stir in ½ cup sugar and ¼ tsp. salt. Gradually add 3 cups of hot milk; mix well. Stir in 1 tsp. vanilla. Pour into unbaked 9-inch pie shell. Sprinkle with nutmeg. Bake in hot oven, 425°F for 40 minutes, or until knife inserted near rim comes out clean.