

Coconut Custard Pie

Ruie Martin

Local 1155 Women's Committee Cookbook, Alabama

*1 nine-inch unbaked pie
shell
1 cup flaked coconut
3 eggs
1 can (14 ounce)
sweetened condensed milk
1 1/4 cups hot water
1 teaspoon vanilla extract
1/4 teaspoon salt
1/8 teaspoon ground
nutmeg*

Preheat the oven to 425 degrees.

Toast 1/2 cup of the coconut. Set aside.

Bake the pie shell for 8 minutes. Remove from the oven.

In a medium bowl, beat the eggs. Beat in the milk, water, vanilla, salt and nutmeg. Stir in the remaining coconut. Pour into the pie shell. Sprinkle with the toasted coconut.

Bake for 10 minutes.

Reduce the oven to 350 degrees.

Continue baking for 25 minutes or until a knife inserted in the center comes out clean.

Cool. (Chill if desired.)

refrigerate leftovers.

Per Serving (excluding unknown items): 1218 Calories; 42g Fat (30.6% calories from fat); 43g Protein; 169g Carbohydrate; trace Dietary Fiber; 740mg Cholesterol; 1140mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 6 1/2 Fat; 11 Other Carbohydrates.