

## Coconut Cream Pie

**1 1/2 CUP FLAKED COCONUT**

**PIE CRUST**

**1/2 STICK SALTED BUTTER**

**1 12 OZ. CAN EVAPORATED MILK**

**1/2 CUP WATER**

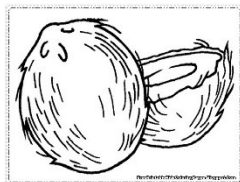
**4 LARGE EGGS**

**3/4 CUP SUGAR            1/2 CUP VERY COLD WATER**

**3 TBSP. CORN STARCH OR 6 TBSP. FLOUR**

**3 TBSP. SALTED BUTTER**

**2 TSP. VANILLA EXTRACT**



Toast coconut in 350-degree oven until golden brown (tossing occasionally). Pre- bake pie crust after browning coconut at 375 degrees until golden brown.

### *pudding:*

Melt butter (1/2 stick) in microwave, add milk and 1/2 cup water and whisk. Separate eggs. Beat yellows and add to mix. Add sugar-whisk. {Put very cold water in liquid measuring cup and whisk in starch (or flour) and add to pudding.} Whisk well. Microwave for 3 minutes. Whisk well.

Microwave for 4 more minutes. Add margarine or butter and vanilla extract-Whisk until smooth. Add most of toasted coconut leaving just a little to garnish pie. See Meringue Topping Recipe on pg. 128 for topping.