

# French Coconut Pie

**3 EGGS**

**1/4 CUP BUTTERMILK**

**3/4 CUP SUGAR**

**1 TSP. VANILLA**

**EXTRACT**

**1 1/2 CUPS FLAKED**

**COCONUT.**

**1 STICK MELTED MARGERINE OR SALTED BUTTER**



In a glass batter bowl melt a stick of margarine in microwave. Add sugar and whisk. Add eggs, buttermilk, vanilla and whisk well.

Place your coconut in the bottom of your pie shell. Pour the mixture over the top of the coconut.

***Bake at 325 for 1 hour.***

**For Deep Dish Pie:**

*USE 4 EGGS INSTEAD OF 3*

*USE 1/2 CUP BUTTERMILK INSTEAD OF 1/4 CUP*