

## French Coconut Pie

1 STICK MELTED MARGERINE  
OR SALTED BUTTER  
3/4 CUP SUGAR  
3 EGGS  
1/4 CUP BUTTERMILK  
1 TSP. VANILLA EXTRACT  
1 1/2 CUPS FLAKED COCONUT.  
STANDARD PIE CRUST



Preheat oven to 325 degrees. In a glass bowl, melt a stick of margarine in microwave. Add sugar and whisk. Add eggs, buttermilk, vanilla and whisk well. Put coconut in bottom of your unbaked pie shell. Pour the mixture over the top of coconut. Bake for 1 hour.

### For Deep Dish or 9 "Pie:

USE 4 EGGS INSTEAD OF 3  
USE 1/2 CUP BUTTERMILK INSTEAD OF 1/4 CUP

*This has always been my daddy's favorite pie. It is so easy to make and is so delicious." -Tammy*