

Japanese Pie

3/4 STICK BUTTER, MELTED
1 CUP SUGAR
3 LARGE EGGS
1 TSP. VANILLA EXTRACT
3/4 CUP CHOPPED PECANS
1/2 CUP GOLDEN RAISINS
1/2 CUP FLAKED COCONUT
1 DASH SALT
1 PIE CRUST

Mix melted butter, sugar, eggs, salt and vanilla well with a wire whisk. Add pecans, raisins and coconut. Mix well and pour into a 9" pie crust. Bake at 325 degrees F for 1 hour. Let pie cool on a wire rack to keep the crust from sweating on the bottom.

This pie does not have to be refrigerated so it is great for the holidays!

Pictured on Page 120