

Coconut Cream Pie

Pre baked 9 inch pie crust

¾ cup of sugar

¼ cup corn starch

Pinch salt

3 cups whole milk

4 egg yolk

¼ cup butter softened

1 ½ cup shredded coconut

In a heavy saucepan, beat sugar, cornstarch, and salt. Gradually add milk and yolks one at a time stirring constantly. Cook over medium heat stirring constantly until mixture comes to a full boil. Reduce heat to low, cook and stir for two more minutes. Remove from heat and stir in butter and coconut. Cover with film and cool 25 minutes. Then pour into pie crust.

Meringue

4 egg whites

¼ cup water

½ tsp cream of tartar

¼ tsp salt

½ cup sugar + 2 teaspoons

¼ cup shredded coconut

Preheat oven to 350. Beat egg whites and water on high one minute (until stiff but not dry). Add cream of tartar and salt. Beat one more minute at high speed. Gradually add sugar and beat one more minute on high. Spread on pie. Sprinkle with 2 teaspoons of sugar and coconut. Bake 15 minutes.