

Chicken Fry Meal

Coconut Cream Pie

INGREDIENTS

Filling:

- 4 tablespoons Sugar.....
- 5 tablespoons All Purpose Flour.....
- ¼ teaspoon Salt.....
- 2 cups Milk.....
- 3 Egg Yolks, slightly beaten.....
- 1 cup Coconut, shredded.....
- ¼ cup of Water.....
- 2 teaspoons Vanilla Extract.....
- 1 baked 9-inch Pie Shell.....

Meringue:

- 2 Egg Whites.....
- 4 tablespoons Sugar.....
- ½ cup Coconut, shredded.....

PREPARATION

- Combine Sugar, Flour, Salt, Milk, and Egg Yolks, mixing thoroughly.
- Cook until thickened. Add the 1 cup Coconut and Vanilla Extract. Cool slightly, then turn into pie shell.
- Meringue: In a separate bowl, beat Egg Whites until foamy throughout. Add Sugar, 2 tablespoons at a time, beating after each addition until Sugar is blended. Continue beating until mixture will stand in peaks. Pile lightly on filling; sprinkle with the ½ cup coconut. Bake at 325 degrees F for 15 minutes or until lightly browned. Cool on rack.

SERVES 6 to 8.