



RECIPE

Mary Hooke's Coconut Custard pie

INGREDIENTS

- 4 large eggs
- 2/3 cup sugar
- 1/2 TSP salt
- 2 cups scalding hot milk
- 1 tsp vanilla extract
- 1/2 to 1 cup shredded coconut

DIRECTIONS

- Beat eggs slightly.
 - Add sugar, salt, milk, vanilla and blend.
 - Stir in coconut.
 - Pour into uncooked pie crust.
 - Sprinkle with additional coconut on top. You can also sprinkle with ground nutmeg (optional).
 - Bake in 450 oven for 15 minutes, drop to 350 to finish, about 15 minutes.
- NOTE:* Center may look watery but if knife comes out clean by the crust it is done.