

Coconut Pie

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Ingredients:

2 medium eggs.

1 ½ cups of sugar.

1 cup of shredded coconut.

½ cup of butter, softened.

½ cup of milk.

¼ cup of flour.

Pinch of salt.

One 9-inch pastry shell, unbaked.

Directions:

Preheat your oven to 325°F (160°C).

Beat the eggs then gradually add the sugar and a pinch of salt. Beat until the mixture is thick.

Blend in the butter, then the milk and flour.

Add the shredded coconut.

Spoon into the pastry shell.

Bake for 50 minutes or until set and slightly brown.