

Coconut Cream Pie

5/8 cup sugar

4 $\frac{3}{4}$ level tbsp cornstarch

$\frac{1}{2}$ tsp salt

3 eggs separated (Nanny often uses 4)

3 cups milk

1 tsp vanilla

$\frac{3}{4}$ cup coconut

2 tbsp (rounded) powdered sugar

Thoroughly mix sugar, cornstarch and salt. Set aside. Beat egg yolks well and add 1 cup of milk, beating thoroughly. Add to dry ingredients. Add rest of milk and cook over medium heat until thick, stirring the whole time. Add vanilla and about $\frac{3}{4}$ cup coconut, saving enough coconut to sprinkle over meringue. Pour into 8 or 9-inch pie shell.

Beat egg whites until stiff. Add few drops vanilla and the powdered sugar. Beat until stiff and spread on top of pie. Top with remaining coconut.