

**Makes-Its-Own-Crust
Coconut Pie**

This is a quick way to make a coconut pie. If you leave it in the oven too long, you'll have more of a cake.

- 4 eggs
- 1 $\frac{3}{4}$ cups sugar
- $\frac{1}{2}$ cup flour
- $\frac{1}{4}$ cup melted margarine
- 2 cups milk
- 1 $\frac{1}{2}$ cups coconut
- 1 teaspoon vanilla

Combine ingredients in order given. Mix well. Pour into a greased 10-inch pie pan. Bake in 350 degree F. oven for 45 minutes, or until golden brown. The middle will appear rather soft. Properly done, it will have a delicate crust over the top, sides and bottom. It will be solid enough to cut after it has cooled. The center will be a perfect cream pie.

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