

Terri's Coconut Cream Pie

Ingredients:	3 eggs - separated
2/3 cup sugar	3 cups milk
1/2 tsp. salt	3/4 cup coconut
3 Tb cornstarch	1 Tb. butter
1 Tb. flour	1 1/2 tsp. vanilla extract

One prepared pie crust. You can use a pastry crust or a graham cracker crust for this pie.

Separate the 3 eggs, we will be using the egg whites to make the meringue.

Mix sugar, salt, cornstarch and flour together. Add the 3 cups of milk and mix. Cook for 3 minutes on high heat.

Beat the egg yolks and taking some of the milk mixture, pour a little into the egg yolks. Keep adding the warm mixture into the yolks, use about 1 cup of the milk. This is called tempering the egg yolks. If you would just add the yolks to the hot mixture you would end up with scrambled eggs. Once the eggs are tempered, pour the egg mixture into the pan with milk mixture. Cook until it begins to boil, (bubbles will start popping up on the surface). Lower heat to med/low and cook one minute, stirring constantly then turn off the heat.

Add the butter, coconut and the vanilla extract.

Pour pudding mixture into the baked pie crust.

Meringue:

3 egg whites (best if at room temperature). Using a mixer, beat on high speed until soft peak forms.

In a separate bowl mix 1/3 cup of sugar and 1/2 tsp. baking powder.

Add the sugar mixture slowly to the egg whites and continue to beat until forms a stiff peak.

Spread the meringue onto the pie making sure to seal the edges to the crust so it doesn't shrink when baked. Bake at 325 degrees for 15-20 minutes or until lightly browned, be careful it doesn't burn. I have found that a slower oven cooks the egg whites and helps prevent weeping of the meringue. Cool for 2 hours then refrigerate.