

Coconut Pie

By Pastry Chef Suzanne Menius
The Carolina Crossroads Restaurant

My Grandmother would always have a lot of baked goodies for the whole family when we would visit her every Easter in New Bern. One of my favorites was her coconut pies. She would make these in small individual pie shells so everyone would have their own. You can use this recipe for either the individual shells or one 9" shell.

Ingredients

1c. milk
2 1/2c. coconut
1/2c. butter
2c. sugar
4 eggs
2tsp. vanilla



Method

Place coconut in medium bowl.
Pour milk over coconut and let soak for 10 minutes.
Cream butter and sugar together in stand mixer or with hand held mixer.
Add eggs and vanilla slowly.
Scrape sides of bowl so all ingredients are incorporated.
Add coconut/milk mixture.

Pour mixture into pie shell and bake at 350 degrees for approx. 30 minutes or until golden brown.
If using the individual pie shells, decrease baking time by half.