

French Coconut Pie

Serves 8

Ingredients

1 9 in pie shell
3 eggs
1 1/2 cup sugar
1 tbs white vinegar
1 tbs pure vanilla extract
1 stick of butter melted
pinch of salt
1 1/4 cup sweetened shredded coconut flakes

Preheat oven to 350.

Beat eggs in a large mixing bowl.

Add sugar, vinegar, and vanilla to beaten eggs. Mix well.

Slowly pour in melted butter.

Add in pinch of salt. Mix egg mixture.

Add coconut to egg mixture and mix well.

Pour coconut filling into pie

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Cook for 50 to 60 minutes. Top should be lightly brown and crackly hard at touch.

You can serve warm, but it is best to wait for the pie to cool at room temperature before serving.

Credit: aforkstale.com