

## Coconut Cream Pie

- ¼ cup argo corn starch
- 2/3 cup sugar
- ½ tsp salt
- 2 ½ cups milk
- 3 eggs – separated
- 1 tsp vanilla
- 1 cup flaked coconut
- 1 baked 9” pastry

Mix sugar, corn starch and salt in double boiler top. Slowly stir in milk. Cook over boiling water stirring constantly until thick. Cover and cook 10 minutes longer-stirring occasionally. Stir a little hot mixture into beaten egg yolks, then add remainder. Cook 2 minutes, stirring constantly. Remove from heat and stir vanilla and cup coconut into mixture. Pour into pastry shell.