

## **Pie-O-Neer Coconut Cream Meringue Pie**

**SOURCE: Sunset, AUGUST 2001**

### **INGREDIENTS:**

1 pie pastry shell, unbaked  
1 C sweetened flaked dried coconut  
1 1/3 C sugar  
1/4 C + 1 1/2 tsp cornstarch  
2 1/4 C whole milk  
3 large eggs, separated  
1 tsp vanilla  
1/4 tsp cream of tartar  
1/8 tsp salt

### **DIRECTIONS:**

1. Prick bottom and sides of unbaked pastry in pan at about 1" intervals. Bake 15 to 20 minutes in 375° regular or convection oven till golden. Let cool on a rack.
2. Scatter coconut over bottom of pastry shell.
3. In 2-3-qt pan, mix 1 C sugar, 1/4 C cornstarch, milk + egg yolks till well blended. Stir over medium-high heat till mixture boils and thickens (10-15 minutes). Remove from heat - stir in vanilla. Pour over coconut in crust.
4. In small bowl, mix remaining 1/3 C sugar + 1 1/2 teaspoons cornstarch.
5. In deep bowl, with mixer on high speed (use whisk attachment if available), beat egg whites, cream of tartar + salt till very foamy - add sugar-starch mixture, 1 TBS every 30 seconds - continue to beat till meringue holds stiff, glossy peaks.
6. Spoon meringue onto hot pie filling. With spatula, spread meringue evenly to rim of pie shell.
7. Bake in a 325° F regular or convection oven till meringue is lightly browned (15-20 minutes).
8. Let pie cool on rack about 3 hours. Cut into wedges and serve, or invert a large bowl over pie (it shouldn't touch meringue) and chill up to 1 day.

Yield: Makes 8 servings

**NUTRITION PER SERVING: CALORIES 399 (36% from fat); FAT 16g; PROTEIN 6.6g; CARB 57g; FIBER 1.1g; CHOL 101mg; SODIUM 234mg**