

Coconut Cream Pie

Ingredients:

$\frac{3}{4}$ cup sugar
 $\frac{1}{3}$ cup cornstarch
4 egg yolks
3 cups milk
2 teaspoons vanilla
2 teaspoons butter
1 cup coconut
1 pie shell

Procedure:

In a bowl combine sugar and cornstarch. In a saucepan, combine egg yolks and milk. Combine the liquid ingredients and dry ingredients. Cook over medium heat until thickened. Add the vanilla, butter, and coconut. Mix well, and pour into a cooled pie crust. Enjoy!