coconut meringue pie

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup sugar
- 2 tbsp flour
- 3 yolks (reserve whites for meringue)
- 1 cup milk
- 1 tsp vanilla
- Pinch of salt
- 2 cups of flaked unsweetened coconut
- *2 tbsp cocoa for chocolate pudding*
- Pre-bake 9 inch pie crust

Meringue:

- 3 egg whites
- 1/4 cup sugar

- 1/4 tsp cream of tartar

Instructions

Combine egg yolks, sugar, flour, milk, and salt cook over medium heat stirring constantly *with a wooden spoon* until thickened. Remove from heat add vanilla and coconut. Pour mixture into pie crust and top with meringue broil until meringue is browned. Or bake at 350 fahrenhiet until the meringue is browned.