



Pies

French Coconut Pie

- 3 egg whites
- 1 1/2 cups sugar
- 1/2 cup melted butter
- 4 teaspoons vinegar
- 1 teaspoon vanilla extract
- 1 (3-ounce) can flaked coconut
- 1 unbaked (9-inch) pie shell

Beat the egg whites in a mixer bowl until stiff. Add the sugar, butter, vinegar, vanilla and coconut, beating well. Spoon into the pie shell. Bake at 350 degrees until set. Cool on a wire rack. Yield: 8 servings.

Betty Petticrew, Iowa

Milk Chocolate Candy Bar Pie

- 8 milk chocolate candy bars
- 8 ounces whipped topping
- 1 (9-inch) graham cracker pie shell

Place the unwrapped chocolate bars in a large microwave-safe bowl. Microwave the chocolate bars on High for 30 seconds or until crumbly; do not melt. Fold in the whipped topping. Spoon into the pie shell. Chill until serving time. May use chocolate bars that are plain or with nuts as preferred. Yield: 6 servings.

Sheila Costello, Oak Grove