

### OVEN COCONUT PIE

**4 eggs**  
**1 $\frac{3}{4}$  c. sugar**  
 **$\frac{1}{2}$  c. flour**  
**2 c. milk**

**$\frac{1}{4}$  c. melted margarine**  
**1 $\frac{1}{2}$  c. coconut**  
**1 tsp. vanilla**

Combine all ingredients in order. Mix well. Pour into greased (10-inch) pie plate. Bake at 350° for 45 minutes or until golden brown. Quick and easy. Makes its own crust.

Lana Barnes

### PEANUT BUTTER PIE

**1 pkg. cream cheese**  
 **$\frac{1}{3}$  c. peanut butter**

**1 (12 oz.) Cool Whip**  
 **$\frac{1}{3}$  c. milk**

Mix and pour into prepared graham cracker pie crust. Freeze until serving time.

Sandee Hedger

### LEMON FREEZER PIE

**1 can Eagle Brand milk**  
**1 (12 oz.) Cool Whip**

**1 (4 oz.) frozen lemonade**

Mix together and pour into prepared graham cracker crust. Can top with shaved white chocolate. Freeze until time to serve.

Sandee Hedger

### WHITE PIE

**1 baked (9-inch) crust**  
**1 can Borden's milk**  
 **$\frac{1}{2}$  c. lemon juice**

**$\frac{1}{3}$  c. coconut**  
 **$\frac{1}{3}$  c. pecans**  
**12 oz. whipped topping**

(continued)