

CREAMY COCONUT PIE

$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ teaspoon vanilla extract
3 tablespoons cornstarch	$\frac{1}{4}$ teaspoon almond extract
Dash of salt	1 9-inch baked pie shell
2 cups milk	2 $\frac{3}{2}$ -ounce cans flaked coconut
3 egg yolks, well beaten	

In heavy saucepan, combine sugar, cornstarch and salt. Gradually stir in milk until smooth. Over medium heat, bring mixture to a boil, stirring occasionally. Cook for 1 minute or until thick and shiny. Quickly stir some of the hot mixture into egg yolks. Add egg mixture to hot mixture, mixing well. Cook over low heat for 3 minutes, stirring constantly. Remove from heat. Stir in extracts. Pour into a small bowl. Cover with waxed paper and chill for 1 hour. Pour chilled filling into baked pie shell. Sprinkle with half of flaked coconut. Top with whipped cream. Sprinkle other half of coconut on top. Serve at once; or refrigerate for 1 hour.

Topping:

1 cup chilled whipping cream	2 tablespoons powdered sugar
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In chilled mixing bowl, beat cream and powdered sugar until firm. Cover and refrigerate.

Note: 2 cups freshly grated coconut may be substituted for canned, if desired.

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