

## Coconut Custard Pie

<b>Tools and utensils:</b> Medium mixing bowl Dry measuring cups Measuring spoons Liquid measuring cup Whisk		
Ingredient	Amount	Numbered Procedure (MOP)
Sugar Flour  Butter, melted Fresh frozen coconut Coconut extract Half & Half milk Eggs  Deep dish pie shell	1 c. 2 T.  ¼ c. 1-6 oz. pkg. 1 t. 1 c. 2  1	1. Preheat oven to 350°F. 2. In a medium mixing bowl combine sugar and flour with a whisk to mix. 3. Add melted butter, coconut, coconut extract, Half & Half milk and eggs. 4. Pour pie filling into pie shell. 5. Bake 30-45 minutes or until set slightly puffy and golden brown. 6. Remove pie and cool. 7. Cover and refrigerate until ready to serve. 8. *Leftovers must be refrigerated.