

## Apricot - Coconut Pie

$\frac{3}{4}$  c sugar

$\frac{1}{4}$  c cornstarch

$\frac{1}{4}$  teas salt

1 - 16 oz can apricots

$1\frac{3}{4}$  c milk

$\frac{3}{4}$  egg yolks (beaten)

1 T. butter

$\frac{1}{2}$  teas vanilla

$\frac{1}{2}$  c flaked coconut

Combine sugar, cornstarch + salt. In blender or processor place undrained apricots: cover + blend till smooth. Stir apricot puree + milk into sugar mixture. Cook + stir till bubbly. Cook + stir 2 min more. Gradually stir 1 c hot mix

into yolks. Stir in butter & <sup>1/2 Teas</sup> vanilla. Fold in coconut.

Cover & measure (4 whites, 1/2 c cream of tartar, & 1/2 Teas van)  
Add 1/2 c sugar. Sprinkle & coconut. Bake @ 350 12-15 min

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