

## Cocoanut Cream Pie (2) (John Bent)

1 can Milnot (or Carnation)

Add: 2 c whole milk                      4 egg yolks  
      1. c sugar                              pinch salt

Put over low heat then

Add:  $2\frac{1}{2}$  + Tbs cornstarch in water

Remove from heat

Add: 1 Tbs vanilla                      2 Tbs + butter  
      7 oz cocoanut (save some for topping)

Cool & pour into 10" or (2) 8" pieplates

Beat 4 egg whites with 8 Tbs sugar.

Sprinkle merengue with cocoanut.

Brown at 350°