

RECIPE OF THE MONTH

Blue Bonnet's Coconut Meringue Pie

Pie Filling:

4 eggs, separated
1 c. sugar
¼ c. cornstarch
¼ tsp. salt
3 c. milk
3 T. butter
1½ tsp. vanilla
1 (3½-oz.) can flaked coconut
1 9-in. baked pie crust

Separate the egg yolks from the egg whites; set whites aside. In a saucepan, combine sugar, cornstarch, salt, and milk. Cook mixture over medium to low heat, stirring constantly. After mixture bubbles up and thickens, cook for an additional 2 minutes; remove from heat. Beat egg yolks slightly. Gradually stir hot mixture into yolks, 1 cup at a time. Return mixture to saucepan; bring to a gentle boil. Cook and stir for 2 minutes; remove from heat. Add butter and vanilla; stir until butter is melted. Stir in coconut. Pour mixture into baked pie crust.

Meringue Frosting:

4 egg whites, reserved from filling
¼ tsp. cream of tartar
½ c. sugar
½ tsp. vanilla
Toasted coconut

Preheat oven to 350°. In a medium bowl, beat egg whites and cream of tartar at high speed until foamy. Continue to beat and gradually add sugar, 1 tablespoon at a time, until stiff peaks form and sugar is dissolved (about 2 to 4 minutes). Beat in vanilla; spread meringue over hot pie filling, sealing to the edge of the pastry. Sprinkle coconut on top of meringue. Bake for 12 to 15 minutes, or until browned. Cool pie completely before serving.

Note: To make coconut cream pie, top pie filling with whipped cream instead of meringue.



Created By: Blue Bonnet Cafe of Marble Falls, TX

Web Site: www.bluebonnetcafe.net

With **31 printings** since 1995 – for a staggering total of 34,756 books – the Blue Bonnet Cafe has most definitely tasted success! The restaurant's cookbook features recipes from family and friends, as well as numerous restaurant classics, such as this Coconut Meringue Pie, a favorite during "Pie Happy Hour." Blue Bonnet Cafe makes using a custom cookbook as an effective marketing tool and customer souvenir look easy as...well, pie!

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