



Mama Perry's Coconut Pie

"Ma Pur" was my paternal grandmother and a damn fine cook!

Makes 2 pies

4 eggs, beaten
1 3/4 c. sugar
1/2 c. self-rising flour
2 c. sweet milk
2 t. vanilla
14 oz. fresh grated coconut
1/2 stick margarine -- melted

Mix all together and pour into 2 pie plates. Bake at 350E-375E for about 40 minutes or until solid in the center. *You can use purchased coconut, however, I remember "Ma Pur" cracking and grating her own.

***What is "sweet milk?"** The short version is that back in the "old days," milk was referred to as buttermilk or sweet milk. Sweet milk was the milk before it turned sour and became buttermilk. "Regular" white milk is what you need to use.*

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