

Self-Crust Coconut Pie

Recipe type: Dessert

Prep time: 10 minutes

Cook time: 35 minutes

Total time: 45 minutes

Yield: 12 servings

Ingredients

- ¼ cup self-rising flour
- 1 cup plus 2 tablespoons sugar
- Pinch of salt
- 2 eggs, beaten and at room temperature
- 2 tablespoons unsalted butter, melted
- ½ teaspoon vanilla extract
- 4 ounces (by weight) sweetened coconut
- 1 cup whole milk, at room temperature

Instructions

1. Preheat the oven to 325 degrees F.
2. In a medium bowl, whisk together flour, sugar, and salt. Add eggs to flour mixture and stir to combine. Add melted butter, vanilla, coconut, and milk. Stir to combine.
3. Pour mixture into an ungreased 9-inch pie plate. Bake for 30 to 35 minutes or until the top is lightly browned. Remove pie from the oven and cool completely on a wire rack. Refrigerate pie for at least 2 hours. Slice, serve, and enjoy!