

*Apple Coconut Pie
with Meringue*

- 2 cups unsweetened applesauce
- $\frac{3}{4}$ to 1 cup sugar according to tartness of apples
- 1 tablespoon lemon juice, grated rind of 1 lemon
- 3 egg yolks, lightly beaten
- $\frac{1}{2}$ can Baker's Coconut Southern-Style (put through chopper)

Pour into pastry shell and bake in a moderate oven from 30 to 35 minutes. When cool, cover with a meringue. Sprinkle thickly with remainder of can of Baker's Coconut and brown slightly.