



COCONUT BUTTERSCOTCH PIE: 1 can Baker's Canned Coconut, Southern-Style, 2 tablespoons granulated sugar, $1\frac{1}{2}$ cups boiling water, 1 cup brown sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup cornstarch, $\frac{1}{4}$ cup cold water, 3 tablespoons melted butter, 3 eggs, $\frac{2}{3}$ teaspoon vanilla. Caramelize granulated sugar, add boiling water and brown sugar and cook five minutes. Add the salt and cornstarch, moistened with cold water. Stir until mixture thickens, put in butter, cool slightly, add beaten egg yolks, coconut and vanilla. Pour into a pastry shell, cover with meringue, bake.