



Coconut Butterscotch Pie

MRS. DELLA THOMPSON LUTES, *Housekeeping Editor Modern Priscilla and Director Priscilla Proving Plant*, originated this recipe:

BUTTERSCOTCH PIE (*Filling*). 2 cups milk, 2 eggs, $3\frac{1}{2}$ tablespoons pastry flour, 1 cup dark brown sugar, 3 tablespoons butter, $\frac{1}{8}$ teaspoon salt, 1 teaspoon vanilla, 1 can Baker's Canned Coconut, Southern-Style. Scald milk in double boiler; mix sugar and flour and add to milk; cook 15 minutes, stirring con-

stantly until thickened; add the butter and salt and $\frac{1}{2}$ the can of coconut, and stir into the egg yolks lightly beaten; return to double boiler and cook 1 minute; when cool, add vanilla. Beat the whites of the eggs, making a stiff meringue, and spread thickly with remainder of coconut. Brown slightly.