



# PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

## COCONUT CREAM PIE

1 cup sugar  
1/4 cup cornstarch  
Pinch of salt  
3 cups PURITY MILK, SWEET ACIDOPHILUS OR 1/2 PLUS AB LOW FAT MILK  
3 egg yolks  
2-4 tablespoons PURITY BUTTER  
1 teaspoon vanilla  
1 cup flaked coconut  
1 (9-inch) pie shell, baked

Combine sugar, cornstarch and salt in heavy saucepan. Combine PURITY MILK and egg yolks; beat together. Gradually stir into sugar mixture. Cook over medium heat, stirring constantly, until mixture begins to thicken. Add PURITY BUTTER and continue stirring until mixture boils. Cook one minute, stirring continually. Remove from heat; stir in vanilla and coconut. Immediately pour into baked pie shell. Top with meringue as instructed below.

Yield: 6-8 servings.

### Meringue

3 egg whites, at room temperature  
1 teaspoon vanilla  
1/4 teaspoon cream of tartar  
6 tablespoons sugar

Combine egg whites, vanilla and cream of tartar in mixing bowl. Beat with electric mixer until egg whites become foam and soft peaks form. Gradually add sugar, one tablespoon at a time, beating on high speed until mixture becomes stiff, with glossy white peaks and the sugar is dissolved. Spoon meringue on top of hot filling, sealing to edges of the pie shell. Bake at 350°F for 12-15 minutes or until light brown. Cool on wire rack before serving or refrigerating.

\*\* To prepare Chocolate Cream Pie, mix 1/4 cup cocoa with sugar, cornstarch and salt. Proceed with remaining instructions.