

Coconut Mounds Pie

I am a coconut lover and these three pies are so easy to make. You are going to love the taste and texture, guaranteed. I made two of the pies for this picture.

3 (1 ounce each) squares
unsweetened chocolate
1/2 cup butter

3 eggs, slightly beaten
3/4 cup sugar
1/2 cup all-purpose flour
1 tsp. vanilla

2/3 cup sweetened condensed milk
2-2/3 cups flaked coconut



Melt chocolate and butter in saucepan over low heat. The chocolate and butter can be melted in the microwave for one minute. Let set and then stir until mixture is blended.

Stir in eggs, sugar, flour and vanilla. Pour into greased 9-inch pie pan.

Combine milk and coconut; spoon over chocolate mixture.

Leave a 1-inch border around outside of pie.

Bake at 350 degrees for 25 to 30 minutes or until coconut is golden brown. Cool.

Yield 8 to 10 servings.

Variation: ALMOND JOY PIE

Use 3 (1 ounce each) squares semi-sweet chocolate. Follow recipe above.

Combine sweetened milk but reduce the flaked coconut to 2-1/2 cups and add 1/4 cup toasted, slivered almonds; spoon over chocolate mixture.

MACAROON PIE

Use 3 (1 ounce each) squares white chocolate. Follow recipe above.

Combine sweetened milk and coconut; spoon over white chocolate mixture.

NOTE: Do not use evaporated milk in place of the sweetened condensed milk. One (14 oz.) can of the sweetened condensed milk is enough for 2 pies.