

## Coconut-Custard Pie from Karen

---

Here is a great easy recipe. For those of you who are gluten intolerant, just replace the flour with rice flour. This makes 2- 8" pies. The pie forms its own crust!!!! Eat as-is or top with blackberries or other fruit of choice. Enjoy!

Preheat oven to 350 degrees.

Combine in a blender:	4 eggs	2 cups milk
	6 Tbsp butter	3/4 cup sugar or other sweetener
	1/2 cup flour	1 tsp vanilla

Add: 1 cup coconut

Blend several seconds. Pour into 2 greased 8" pie pans. Bake 50-60 min.