

RECIPE FILE

Use smooth custard in pie

This pie will be an instant winner with all the custard fans at your house. Peaches, coconuts and a sprinkle of nutmeg are baked together in a smooth, velvety custard made from evaporated milk.

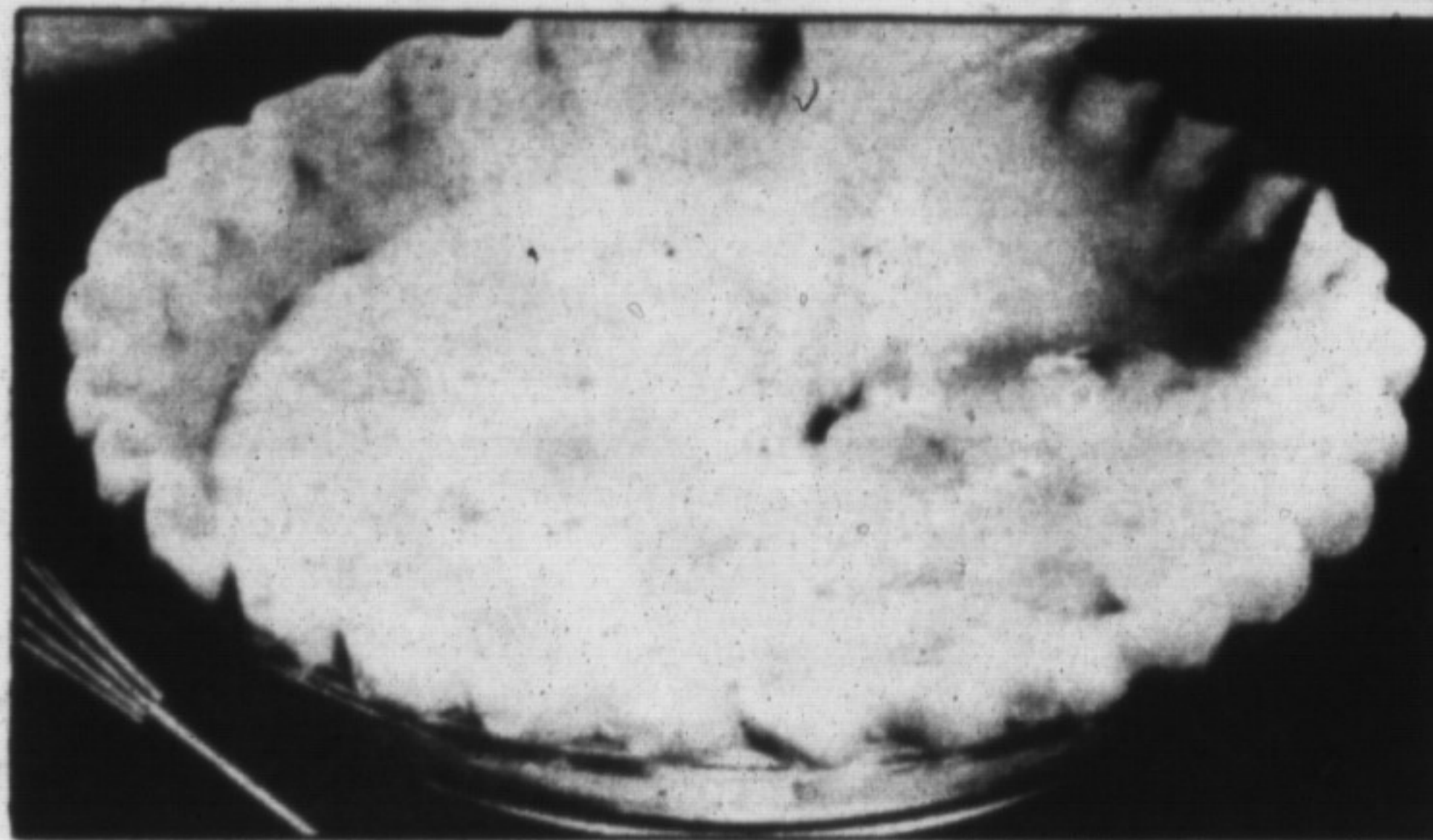
Peach Coconut Custard Pie

- 1 (9-inch/23 cm) homemade unbaked pastry shell;
- 1 can (14 ozs/398 ml) sliced peaches;
- 1/2 cup (125 ml) sugar;
- 1/2 tsp salt;
- 1/4 tsp ground nutmeg;
- 3 eggs beaten;
- 1 can (385 ml) regular or 2% evaporated partly

- skimmed milk;
- 1 tsp (5 ml) vanilla;
- 1/2 cup (125 ml) sweetened flaked coconut.

Directions: Drain peaches; reserve 6 slices for garnish. Dice remaining peaches. Combine sugar, salt, nutmeg, eggs, evaporated milk and vanilla in large bowl. Beat until thoroughly mixed. Add diced peaches and coconut.

Slowly pour evaporated milk mixture into pie shell. Bake in 425 F (220 C) oven 10 min. Reduce oven temperature to 350 F (180 C) and continue baking 30 to 35 min longer or until knife inserted off centre comes out slices. Make one 9-inch (23 cm) pie.



Peach Coconut Custard Pie is smooth and tender every time.

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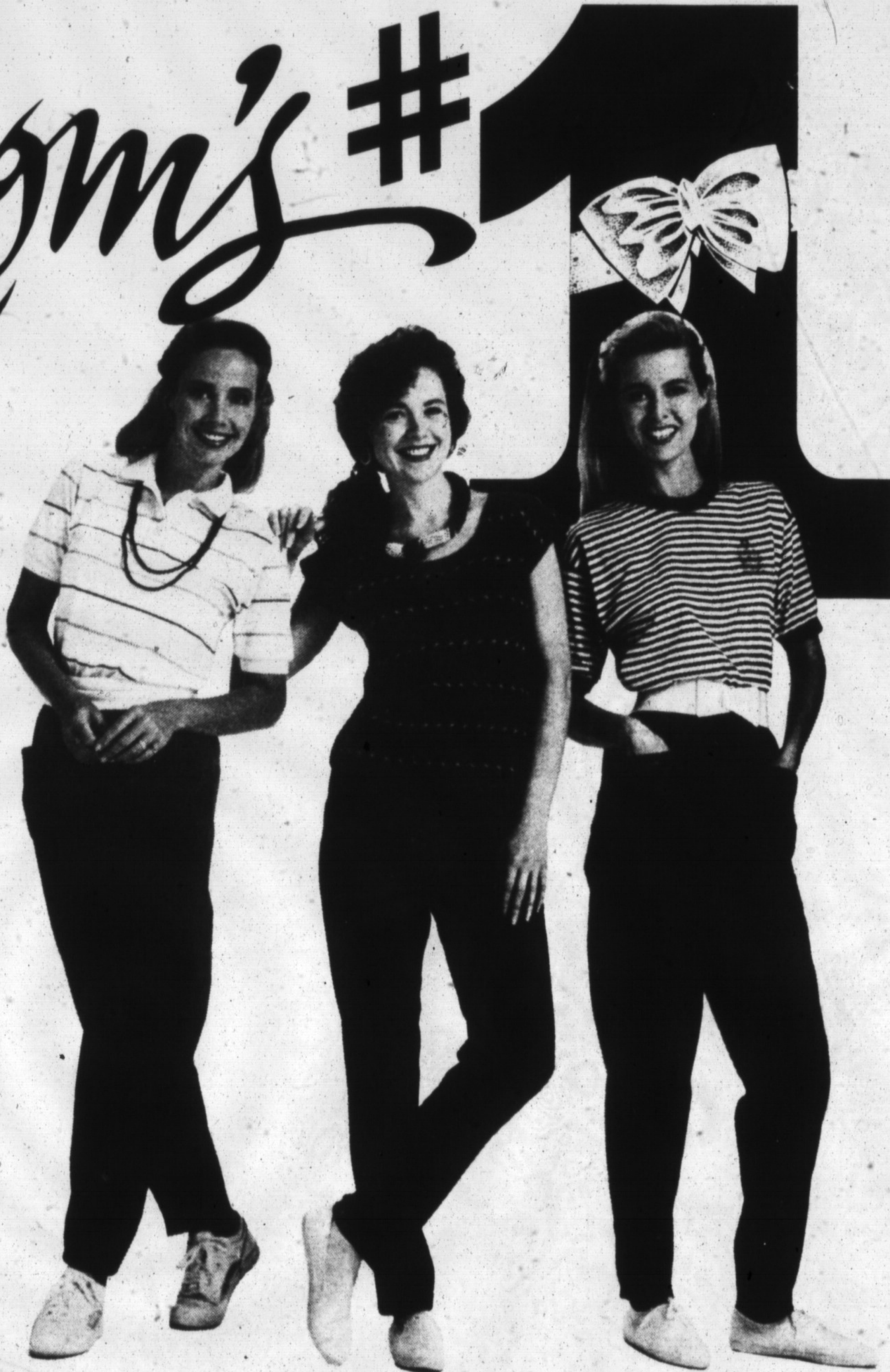
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