

Pineapple Coconut Pie:

Makes two pies

2 cups sugar (I use a little less)

4 eggs (slightly beaten)

1 stick melted butter

1 small can crushed pineappl (drained)

1 package frozen coconut

1 cup broken pecans (if desired)

1 pinch of salt

Cream butter & sugar & cool

**Add eggs, drained pineapple, coconut, salt,
and nuts (if desired).**

Place in pre-cooked and cooled pie shells.

Decorate top with nuts or cherries or both (before cooking)

Bake in 350 oven for 25 – 30 minutes.

Thanks to Anna Smith for this great recipe