

# Chess Pie



3 eggs  
1/4 cup margarine  
1/2 cup buttermilk\*  
1 cup coconut  
Unbaked pie shell

1 3/4 cup sugar  
1/4 cup flour  
1/2 tsp salt  
1 tsp vanilla

1. Beat eggs by hand. Melt margarine.
2. In a separate bowl, mix dry ingredients together. Add eggs & stir. Add margarine, buttermilk and vanilla. Stir well. Add coconut & stir.
3. Pour into pie shell and sprinkle with nutmeg if desired. Bake at 350°F for 45 minutes until toothpick comes out clean.

\*Buttermilk substitute: 1/2 cup buttermilk = 1/2 cup milk + 1/2 tbsp white vinegar + 1/2 tbsp lemon juice