

I loved gathering eggs with Miss Nellie and Miss Daisy. I would carefully take the fresh eggs from each nest. The eggs were still warm when we collected them. It was fun knowing they would make a delicious cake or pie. Nowadays, we consider farm fresh eggs a luxury. When I was growing up, I thought everyone had them. I loved to call the hens by name, pet them, and thank them for giving us such lovely eggs.

INGREDIENTS

4 eggs
2 cups sugar
1/2 cup (1 stick) unsalted butter, melted
1 tablespoon all purpose flour
1 tablespoon cornmeal
1 can (8-ounce) crushed pineapple,
undrained
3 ounces frozen coconut, thawed
1 teaspoon vanilla extract
Two 9-inch pie shells, unbaked
Sweetened coconut, toasted for topping

Directions

1. Preheat oven to 350 degrees.
2. In a standard mixing bowl, beat the eggs.
3. Add the sugar, melted butter, flour and cornmeal.
4. Mix well. Fold in the crushed pineapple, thawed coconut and vanilla extract.
5. Pour into two unbaked 9-inch pie shells.
6. Bake 45 minutes or until firm.
7. Sprinkle with toasted coconut.

Each pie serves 8.

Hint: If you like a pie with zing, add 2 teaspoons of rum extract to the filling.

