

Magic Pie Recipe

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Magic Pie Recipe

4 eggs
1/4 cup margarine
1 cup white sugar
1/2 cup flour
1/4 teaspoon salt
1/2 teaspoon baking powder
2 cups milk or half and half
1 cup coconut
1 teaspoon vanilla

Place all ingredients in blender at one time and blend until mixed together. Pour into a buttered 10-inch piepan. Bake in a 350 degree oven for 1 hour. When done, crust will be on bottom, custard in the middle, an coconut on top - right where they belong.