



Amazing Coconut Pie

READY IN



50 min.

SERVINGS



50

CALORIES



57 kcal

DESSERT

Ingredients

- 0.5 cup baking mix all-purpose
- 1 Tbsp brandy
- 0.3 cup butter softened ()
- 4 eggs
- 1.3 cups baker's angel flake coconut ()
- 2 cups milk
- 0.7 cup raisins
- 0.8 cup sugar
- 1 tsp vanilla

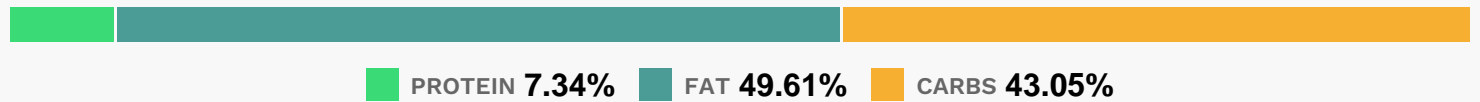
Equipment

- oven
- wire rack
- blender

Directions

- Preheat oven to 350F.
- Place milk, sugar, baking mix, eggs, butter, brandy and vanilla in blender container; cover. Blend on low speed 3 minutes. (Or, shake vigorously in tightly covered 2-quart jar 30 seconds.)
- Pour into greased 9-inch pie plate.
- Sprinkle with raisins and coconut.
- Bake 40 minutes or until pie is set in center and top is golden brown. Cool on wire rack.
- Serve warm or at room temperature. Store leftover pie in refrigerator.

Nutrition Facts



Properties

Glycemic Index:3.64, Glycemic Load:3.08, Inflammation Score:-1, Nutrition Score:1.3808695612394%

Nutrients (% of daily need)

Calories: 57.35kcal (2.87%), Fat: 3.23g (4.97%), Saturated Fat: 1.83g (11.43%), Carbohydrates: 6.3g (2.1%), Net Carbohydrates: 5.78g (2.1%), Sugar: 3.79g (4.22%), Cholesterol: 14.29mg (4.76%), Sodium: 36.14mg (1.57%), Alcohol: 0.13g (100%), Alcohol %: 0.71% (100%), Protein: 1.07g (2.15%), Manganese: 0.07mg (3.66%), Phosphorus: 30.24mg (3.02%), Selenium: 1.8µg (2.58%), Vitamin B2: 0.04mg (2.45%), Fiber: 0.53g (2.1%), Calcium: 17.63mg (1.76%), Vitamin A: 75.47IU (1.51%), Vitamin B12: 0.09µg (1.5%), Potassium: 50.38mg (1.44%), Copper: 0.03mg (1.43%), Iron: 0.22mg (1.23%), Vitamin B5: 0.12mg (1.21%), Vitamin D: 0.18µg (1.19%), Vitamin B6: 0.02mg (1.17%), Vitamin B1: 0.02mg (1.16%), Magnesium: 4.56mg (1.14%)