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| Gooey Coconut Chocolate Brownie Pie |
| One of my all-time favorite pies. You can see the gooey goodness in this pie.  C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1063.JPG  Pie:  2 2/3 cups coconut  1 can sweetened condensed milk  1 stick margarine  3 squares unsweetened chocolate  3/4 cup sugar  1/2 cup all purpose flour  3 eggs  1 tbs vanilla  Whipping Cream:  1 8 oz carton whipping cream  1/4 cup sugar |
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| C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1012.JPG C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1006.JPG  Mix together coconut and sweetened condensed milk; set aside.  C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1009.JPG C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1015.JPG  Microwave margarine and chocolate together for 3 minutes in a microwave bowl. Remove from microwave and add the sugar and flour to the hot mixture. Stir well. Gradually add the eggs, one at a time and stir until the chocolate mixture is smooth.  C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1026.JPG C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1029.JPG  C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1034.JPG C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1035.JPG  Add vanilla and stir.  C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\Edited Vanilla.jpg  Stir well to blend. Pour mixture into a greased pie pan.  C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1039.JPG  Put coconut mix around top.  C:\Users\Owner\Pictures\Food\Gooey Coconut Chocolate Brownie Pie\IMG_1047.JPG  Bake in a 325° oven for 25 minutes. Cool pie on wire rack. |
| Tips  Serve with sweetened homemade whipped cream. |

**Let’s make life special by sharing great food with our family and friends! Enjoy!**