

"Taste of America" readers.

MILLIONAIRE'S PIE

1 partially baked 10-inch pie shell, in its pan

1 cup coconut flakes

1 cup semisweet chocolate chips

1 cup chopped pecans

½ cup brown sugar

¾ cup white sugar

Pinch of salt

1½ Tblsp. margarine, melted

½ cup light corn syrup

¼ tsp. vanilla

4 eggs, beaten

Preheat oven to 325 degrees.

Toss together the coconut flakes, chocolate chips and chopped pecans. Place in pie shell.

Mix sugars, salt and melted margarine. Beat in corn syrup and vanilla. Gently fold eggs into sugar mixture. Pour evenly over ingredients in prepared pie shell. Bake 55-65 minutes, or until deep golden brown on top and nearly set in center. Cool at room temperature.

Laughner's, Washington St. E. at I-465; (317) 356-3388.