



## Recipe for Maldives

### *Coconut Pie*

4 eggs

1/2 cup unsalted butter – softened

1 cup coconut – desiccated/scraped

1/2 cup lemon juice

1/2 cup plain flour – sifted

1 cup caster sugar

1 cup almonds – slivered

2 tbsp. lemon rind – grated

1 cup coconut milk

Preheat oven to 180°C (350 °F / Gas mark 4). Place the eggs, sugar, butter, almonds, coconut, lemon rind and juice, coconut milk, and flour in a food processor or blender and blend until well combined. Pour into a buttered 28 cm pie plate. Bake for 1 hour until lightly browned. Set aside to cool, then refrigerate for 1 hour to chill.