

IMPOSSIBLE COCONUT CUSTARD PIE

EXPERT TIPS:

- Ever wonder why there is such a difference in the price among vanilla extracts? Pure vanilla extract gets its flavor from extracting real vanilla beans and is more expensive. Imitation vanilla, on the other hand, is created from various artificial flavorings and therefore less costly.
- Read coconut packages closely and you'll notice that there are two types available: flaked and shredded. Flaked coconut is cut into small pieces and is drier than shredded coconut. Either type works well in most recipes, but using shredded results in a more moist and chewy finished product.

MORE ABOUT THIS RECIPE:

This is one of our favorite back-of-the-box recipes, and yours too, it seems – more than 600 of you have positively reviewed this recipe. And really, it's no wonder why. In just over an hour, you can bake up a chewy, sweet and moist dessert featuring all the tropical flavors that everyone loves in a traditional coconut pie. Make this no-stress dessert for your Easter feast or anytime really – it's a guaranteed crowd-pleaser. You can use either flaked or shredded coconut – though we prefer the moist texture of shredded coconut. There's really no trick to pulling off this recipe, it truly is impossibly easy.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

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To Make this Recipe You'll Need the following ingredients:

COCONUT CUSTARD PIE

magically makes it's own crust!

Ingredients

1/2 cup Bisquick
3/4 cup sugar
4 eggs
2 cup milk
1 can (3 1/2 oz.) coconut
1 tsp. vanilla
1 TBS. butter, softened

Directions

Combine all ingredients and pour into 9 inch buttered pie pan. Bake at 400 degrees for 25-30 minutes until custard sets. Like magic it layers into crust, custard, coconut topping. Cool.

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.