

# IMPOSSIBLE PIE

All the ingredients are mixed together and poured into a pie tin, but when it cooks it forms its own crust with filling. This has a coconut vanilla taste like a coconut cream pie.

This is Jennifer Nettles's great-grandmother Mildred's coconut pie, called "impossible" because it seems to miraculously form its own crust while baking. The toasty coconut around the edges is delicious.

## Ingredients

2 cups milk  
1 cup shredded coconut  
4 eggs  
1 teaspoon vanilla extract  
1/2 cup all purpose flour  
8 Tablespoon butter  
3/4 cup sugar  
1/4 teaspoon ground nutmeg

## Directions

Place milk, coconut, eggs, vanilla, flour, butter and sugar in blender. Mix well.

Pour into a greased and floured pie plate. Sprinkle nutmeg on top.

Bake at 350 degrees for 45 minutes.