

# 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.