Impossible Pie

Ingredients:

2 cups milk

1 cup shredded coconut

4 eggs

1 teaspoon vanilla extract

1/2 cup all purpose flour

7 Tablespoon butter

3/4 cup sugar

1/4 teaspoon ground nutme

Directions:

Put the milk, coconut, eggs, vanilla, flour, butter and sugar in bowl and Mix WELL.

Pour into a greased and floured pie plate.

Sprinkle nutmeg and a little extra coconut over the top.

Bake at 350 degrees for 45 minutes.

Remove from oven, let it cool down.. Refrigerate till nice and cold.

Grab a fork and RUN because it won't last long!!