



Treat Time

Approximate Time: 20 minutes

Prep Time: 5 minutes

Bake Time: 1 hour

Chill Time: Approximately 2 hours (optional)

Impossible Pie

1/2 cup butter, softened

1/2 cup flour

1 cup sugar

2 tsp vanilla extract

4 eggs

2 cups milk

1 cup shredded coconut



Preheat oven to 350F.

Add all ingredients to a large bowl and beat together until combined.

Pour into a 9-inch greased pie pan. Bake for 1 hour or until centre is firm and pie is golden.

Cool on a cooling rack and then put in the fridge until ready to serve.

It is recommended to let the pie cool for a few hours so it has a chance to firm up.

(Recipe credit: <https://www.simplystacie.net/2017/08/impossible-pie/>)

Treat Time: Show your family the pie before it goes into the oven, and after it's baked. What happened?
(A crust forms on the bottom, a custard bakes in the middle, and the coconut rises to the top.)
Did you expect the pie to turn out like this? Why is it called "Impossible Pie"?

Closing Prayer and blessing on the food.