
Treat Time

Impossible Chocolate Pie

Prep Time: 5 minutes
Bake Time: 1 hour
Chill Time: 1-2 hours

Ingredients: 1/2 cup butter, softened
1/2 cup flour
1 cup sugar
3 Tbsp cocoa powder
1/4 tsp salt
2 tsp vanilla extract
4 eggs
2 cups milk
1 cup sweetened shredded coconut



Instructions: Preheat oven to 350F. Cream together butter and sugar in a large bowl. Add all remaining ingredients and beat together until combined. Pour into a 9-inch greased pie pan. Bake for 1 hour or until center is firm. 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.

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"?