

# Coconut Impossible Pie

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4 eggs, well beaten  
1 1/2 cups sugar  
2 cups milk  
1 tablespoon vanilla  
1/2 stick margarine  
1 can (7 ounce) coconut, flaked  
1/2 cup flour  
2 teaspoons baking powder

Preheat the oven to 325 degrees.

In a bowl, mix all of the ingredients. Pour the mixture into two 9-inch pie pans.

Bake 30 to 35 minutes until golden brown.

*The pie makes its own crust.*

*Three tablespoons of cocoa may be added for chocolate coconut pie.*

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Per Serving (excluding unknown items): 3838 Calories; 215g Fat (49.2% calories from fat); 61g Protein; 439g Carbohydrate; 38g Dietary Fiber; 914mg Cholesterol; 2111mg Sodium. Exchanges: 3 Grain(Starch); 3 Lean Meat; 4 Fruit; 2 Non-Fat Milk; 40 Fat; 20 1/2 Other Carbohydrates.