



Impossible Coconut Pie



by In The Kitchen With Matt

In this Instructable, I will show you how to make an impossible pie. This easy homemade crustless coconut pie recipe is so awesome. It is called an impossible pie because the pie batter forms three distinct layers, it makes its own bottom crust then a custard in the middle, and a coconut crispy crust on top. This pie is also known as a coconut custard pie, crustless coconut custard pie, and a few other names. Impossible pie or Impossible Coconut pie are the most common names for it. It is pretty cool! I love how simple it is to make, if I can do it, you can do it. Let's get baking!



Step 1: Ingredients and Tools

Ingredients:

- 2 cups whole milk (474ml)
- 4 large eggs
- 1/2 cup all-purpose flour (60g)
- 1/2 tsp. baking powder (2g)
- 1 tsp. vanilla extract (5ml)
- 1/4 tsp. salt (1g)
- 1 cup white granulated sugar (200g)
- 1/2 cup butter, unsalted or salted (113g)
- 1 cup shredded sweetened or unsweetened coconut (100g)

Tools:

- Blender or large bowl with and a whisk
- 10-inch pie pan or deep 9-inch pie pan
- Spatula or spoon
- Wire rack
- Shortening or butter for the pan

Step 2: Blend It Up!

Preheat the oven to 350 F/176 C.

Ok, so this couldn't be any easier. Just throw all the ingredients, except for the shredded coconut into a blender and then blend it up for 10 to 15 seconds until completely mixed.

If you don't have a blender, you can throw it all into a large bowl and whisk everything together.

Step 3: Coconut Time

Once blended, stir in the shredded coconut flakes. And just like that, the crustless coconut pie (Impossible Coconut Pie) batter is ready to go.

Step 4: Bake That Pie

Grease a 10-inch pie pan, or a deep 9-inch pie pan with butter or shortening.

TIP: *If you have just a standard 9-inch pie pan, you will probably want to reserve 1/2 cup of the batter and bake it in a muffin pan, or mini-pie pan. Otherwise, it is liable to overflow if you add all the batter to the main pie pan.*

Pour the batter in the pan, and bake it in the oven for 45 to 55 minutes, until a toothpick comes out clean when inserted in the middle, and there is a slight jiggle to it in the middle.

The pie will probably puff up while it bakes, which is completely normal.

Step 5: Cool and Serve

Now allow the pie to cool, I usually place it on a wire cookie rack, for 30 to 45 minutes. It will sink in on itself a little bit while it cools which is normal.

You will notice three different layers on the pie. A bottom layer, which is firm, then a middle layer which is the custard, and then a crispy coconut crust top

layer, awesome!

Once it has cooled, you can cut into it and serve it. Yummy!

You can print the recipe [here](#) if you want.