

Sarah Jacobson's Impossible Pie

When I was in the Coast Guard in 1975 on leave and driving through North Carolina, my car got stuck in the mud next to a pig farm. I was in uniform and walked across the street to a home with an elderly couple who saw what happened and were smiling. They waved for me to come over and had already called a neighbor with a tractor to pull me out. They insisted that while I wait I enjoy some food and one of the incredibly delicious offerings was a pie I had never had before. It was amazing! When Sarah heard the story she began searching for what it could have been and one evening she surprised me with what she had discovered. It was called "Impossible Pie" here is the re



cipe!

Ready in about **1 hour**

Ingredients

- 4 eggs
- ½ cup butter
- ½ cup flour
- 2 cups milk
- 1 cup sugar
- 1 cup coconut
- 2 tsp. vanilla

Preparation

1. Blend all ingredients in a blender for a few seconds 'til well mixed.
2. Pour into a 10" greased pie plate
3. Bake @ 350° for 1 hour 'til center of pie is set.

Tips

Use a butter knife to test if the center is set. Insert knife in middle of pie and when you pull it out there should be NO uncooked ingredients on the blade. Let cool and serve either at room temperature or cold.