

Impossible Custard Pie (Desserts)

Prep: 5 mins.

Cook: 50 mins.

Servings: 8

Ingredients

4 eggs
½ c. unsalted butter, melted
½ c. all-purpose flour
2 c. whole milk
1 c. granulated sugar
1 c. sweetened coconut
2 tsp. vanilla extract
¼ tsp. nutmeg
Powdered sugar, for dusting, (optional)
Whipped cream (optional)



Instructions

1. Preheat oven to 350 degrees, then lightly grease a 9-10" pie dish with butter.
2. Blend all ingredients together in a blender for 20 seconds until well combined.
3. Pour the blended mixture into the prepared pie dish and bake for 50-55 minutes until the center of the pie is almost set and lightly browned.
4. Allow the pie to cool to room temperature, dust with powdered sugar and whipped cream if desired. Serve and enjoy!

Chef Tips:

Not a fan of coconut? You can leave it out for a delicious custard pie.

Love chocolate? Add in ¼ cup of chocolate cocoa for a chocolate custard dessert.