

Impossible Coconut Custard Pie by Lynn's Recipes



Lynn demonstrates how to make an Impossible Coconut Custard Pie. It makes its own crust. This is a fast and easy dessert to make for last minute company. Please look below for a homemade Bisquick Mix recipe, if you cannot find it in your grocery store.

Ingredients:

- ½ cup Bisquick
- ¾ cup sugar
- 4 eggs
- 2 cups milk
- 3-1/2 ounces sweetened coconut
- 1 teaspoon vanilla
- 1 Tablespoon butter, softened

Preheat oven to 400°. Spray a 9" pie dish with cooking spray and set aside. Combine all ingredients and pour into the prepared pan. Bake for 30-40 minutes until custard sets. Cool before serving.

Homemade Bisquick Mix

Ingredients:

- 6 cups all purpose flour
- 3 Tablespoons baking powder
- 1 Tablespoon salt
- 1 cup vegetable shortening

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Sift flour, baking powder and salt three times into a large bowl.

Cut in shortening with a pastry blender until mixture resembles fine crumbs.

Store mixture in an airtight container in the refrigerator up to 4 months.

Use whenever your recipe calls for Bisquick mix.

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