

## Impossible Pie

1 (14 ounce) can sweetened condensed milk ( <b>not</b> evaporated milk)	3 eggs
½ cup biscuit mix	¼ cup margarine or butter, softened
1½ cups water	1½ teaspoon vanilla extract
	1 cup flaked coconut

Preheat oven to 350°F. In blender container, combine all ingredients except coconut. Blend on low 3 minutes. Pour mixture into greased 10" pie plate; let stand 5 minutes. Sprinkle coconut over top. Carefully place in oven; bake 35 to 40 minutes or until knife inserted near edge comes out clean. Cool slightly; serve warm or chilled. Refrigerate leftovers.

Tip: Pie can be baked in a greased 9" pie plate but it will be extremely full.

## Impossible Pie

2 cups milk	½ cup Bisquick
1 cup sugar	4 eggs
1 cup shredded coconut	¼ cup (half a stick) margarine ( <u>not</u> butter), cup into bits
1 teaspoon vanilla	

(Note: Regular flour may be substituted for the Bisquick if ¾ teaspoon baking powder is added.)

Place all ingredients in blender and whirl three minutes. Meanwhile, butter a deep 10" pie pan generously and dust it completely with flour. Pour the blended ingredients into the prepared pan and bake at 350°F 40 to 50 minutes. Do not cut until cold.

Extra coconut will result in a macaroon top that forms a nice, brown top crust, and a pinch of salt can also help.