

Serves: \_\_\_\_\_

Recipe from the kitchen of: \_\_\_\_\_ Pie \_\_\_\_\_

Here's what's cookin' Impossible Cocoanut

4 eggs 1-1/3 c sugar

1/2 c self rising flour 2 c milk

4 T. melted margarine 1 tsp vanilla

2 c. freshly grated cocoanut or 7 oz.

Whirl eggs in blender container until well beaten. Mix flour with sugar, and add to eggs with remaining ingredients. Continue to whirl at high speed until

well blended. Pour into two 9" pie plates. Bake at 375\* for 30 min. Note: Do not use pastry lined pans as the cocoanut forms its own crust as it bakes.

