

Impossible Coconut Pie Recipe: Magic Crust, Creamy Center, and Easy Prep

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OVEN
350°F

TIME
45 min

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INGREDIENTS

- 2 cups milk
- 1 cup shredded coconut
- 4 eggs
- 1 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 8 tablespoons butter
- 3/4 cup sugar
- 1/4 teaspoon ground nutmeg

DIRECTIONS

- 1.** Preheat the oven: Set your oven to 350°F.
- 2.** Prepare the batter: Place the milk, shredded coconut, eggs, vanilla extract, flour, butter, and sugar into a blender.
- 3.** Blend: Mix until smooth and fully combined.
- 4.** Prepare the pie dish: Grease and lightly flour a pie plate.
- 5.** Pour the batter: Pour the mixture into the prepared dish.
- 6.** Add topping: Sprinkle the nutmeg evenly over the top.
- 7.** Bake: Bake for about 45 minutes, or until the center is set and the top is lightly golden.
- 8.** Cool: Let the pie cool before slicing so it can fully set.
- 9.** Serve: Slice and enjoy at room temperature or chilled.

SWAPS & NOTES

Coconut: Sweetened shredded coconut adds more sweetness, while unsweetened coconut gives a more subtle flavor.

Milk: Whole milk works best for a richer custard texture.

Butter: Melted butter blends easily and helps create that soft crust layer as the pie bakes.

Nutmeg: This adds warmth, but cinnamon can be used if you prefer a slightly different spice note.

TIPS FOR SUCCESS

The most important tip for this pie is to let it cool completely before slicing.

Since it has a custard-like center, it needs time to set properly after baking.

Cutting it too early can make it seem softer than it actually is.

Another helpful tip is to blend the batter thoroughly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/impossible-coconut-pie-recipe-magic-crust-creamy-center-and-easy-prep/>