



APPLE CUSTARD IMPOSSIBLE PIE

Ingredients

1/2 cup (75g) all purpose flour
1 cup (215g) caster sugar
1 cup (85g) desiccated coconut
4 eggs
2 tsp vanilla
125g melted butter
2 cups (500ml) full cream milk
380g can pie fruit apple slices
1/2 tsp all spice

Method

Preheat oven to a moderate temperature - 180 degrees celsius (350F). Lightly grease a large pie or baking dish. In a bowl, add the eggs, vanilla and melted butter, and whisk. Continue to add the flour, sugar, coconut and whisk until combined. Gradually add the milk, whisking until fully combined. Place the apple slices in the pie dish. Evenly spread them out to cover the base. Pour over the egg mixture. Bake the pie for 1 hour or until set. Set aside to cool. Enjoy as it is, or sprinkle with icing sugar, or finish with custard, cream or ice-cream.