

# Impossible Custard Pie



Preparation time: 45 mins

Serves: 8 people

User Rating: ★★★★★

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Categories: Pantry and Fridge Staples, Lunchboxes & Snacks, Desserts, Entertaining, Kid Friendly

Is this baking magic or what?! This Impossible Custard Pie is the Houdini of desserts, creating its own crust as it bakes, leaving you with golden, velvety layers of custard in every bite.





This easy, 5-step recipe—by recipe developer and Today Show cook, [Jane de Graaff](#)—only requires a few pantry staples, making it an ideal weeknight dessert.





## Ingredients

- 1 cup caster sugar
- 1 cup desiccated coconut
- ½ cup of plain flour
- 4 large eggs, lightly beaten
- 125g melted butter, cooled a little
- ½ tsp vanilla extract/paste
- 2 cups milk (full cream)

## Method

1. Line a cake tin with overhanging baking paper (to help you remove it from the tin) and preheat your oven to 155°C.
2. In a large bowl mix together all dry ingredients (sugar, coconut, flour) and then add in the lightly beaten eggs, melted butter and vanilla. Give it a stir and then gently mix in the milk. The batter will be very wet, but this is exactly how it should be.
3. Pour the mixture into the prepared tin and bake for 40 minutes until the top is browned and the custard still has a slight wobble.
4. Place it in the fridge (still in the tin) for a minimum of 30 minutes to set and make for easy slicing - the longer you leave it, the easier it will be to slice.
5. Remove from the tin, slice and serve to reveal the layers it will have separated into while baking! Like magic!