



Blender Coconut Pie

This crustless custard pie is a breeze to make, and since most of the ingredients are pantry staples, it's a great choice for whipping up dessert on short notice.

Equipment:

- 9-inch pie plate (see note)
- Blender
- Rubber spatula
- Rasp grater, such as Microplane

Ingredients:

- Non-stick cooking spray
- 1 (13 ounce) can evaporated milk
- 3 large eggs
- 1 cup sugar
- 1 cup flaked sweetened coconut
- 3 tablespoons all-purpose flour
- 3 tablespoons vegetable oil
- 1 teaspoon vanilla extract
- Whole nutmeg (see note)

Procedure:

1. Preheat the oven to 325 degrees. Spray the pie plate with non-stick cooking spray.
2. Combine all the remaining ingredients except the nutmeg in the blender jar. Process at medium speed until well blended.
3. Pour the mixture into the prepared pan. Grate a light sprinkling of nutmeg over the top.
4. Bake on the oven's middle rack for 45-55 minutes, carefully rotating the pan after 25 minutes. The pie is done when the custard is set at the edges but still slightly wobbly in the center.
5. Remove the pie from the oven and place it on a rack to cool. It can be served at room temperature or refrigerated.

Notes:

1. You can substitute a 10-inch pie plate, but the pie will require less cooking time. Use the marks of doneness as your guide.
2. Ground nutmeg (1/4 teaspoon) can be substituted for freshly grated.