



Orange & Almond Impossible Pie

Impossible pie is so named because all the ingredients are mixed together in one bowl and then 'miraculously' separate into three layers in the oven, giving a soft pie base, a creamy custard filling and a crunchy coconut topping. Sounds impossible but it works every time! The recipe seems to have originated in the USA in the 1970s, based on a southern coconut custard pie. I made my first version about 30 years ago, from a Women's Weekly Cookbook (the source of so many of my favourite recipes) and I've been experimenting ever since to come up with the perfect combination of flavours ... and here it is! I found an equally surprising wine match to serve with it, plum wine (umeshu), a slightly sweet Japanese liqueur, served on the rocks it worked a treat!

Serves 6

INGREDIENTS

- ½ cup plain flour, sifted
- 1 cup castor sugar
- 1 cup shredded coconut
- 125g butter, melted, plus extra for greasing
- 4 eggs, lightly beaten
- 1½ cups milk
- 1 orange, zested
- ⅓ cup orange juice
- 2 tablespoons Disaronno amaretto liqueur

METHOD

1. Preheat oven to 170°C.
2. Combine all ingredients.
3. Pour into a lightly greased 1-litre pie dish.
4. Bake for 40-50 minutes, until well coloured and set in the centre.
5. Serve warm or cold.