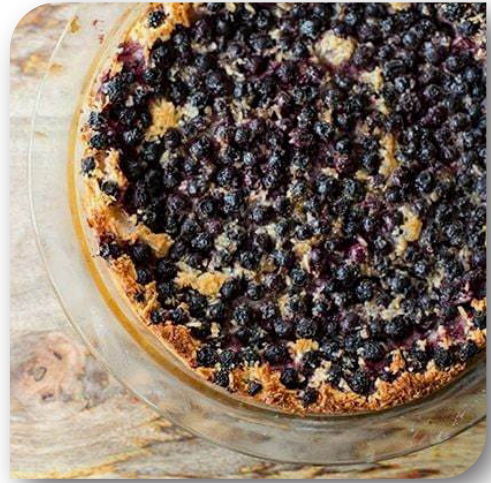


Impossible Saskatoon Pie

A one bowl **impossible pie** using Saskatoons and NO biscuit mix! This pie magically bakes up into a crust layer, a custard layer and then coconuts and Saskatoon berries on top!

*Note – to use frozen Saskatoons, thaw them on a paper towel to absorb any excess moisture, then dab them slightly. The cornstarch in the pie helps with any extra moisture. This pie was made with frozen Saskatoons!



Prep Time: 5 minutes

Calories: 509

Cook Time: 40 minutes

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Servings: 6

Ingredients:

4 eggs

2 tablespoons cornstach

1/2 cup melted butter

1/2 teaspoon salt

1 cup white sugar

2 cups milk

1 cup of sweetened shredded coconut

1 teaspoon vanilla

1/2 cup flour

2 cups Sasktoon berries fresh or frozen*

*see notes on frozen

Instructions:

Grease and set aside a deep dish 9.5 – 10 inch pie plate. Preheat your oven to 350°F.

Place all ingredients excepting Saskatoons into a large mixing bowl and beat until mixed. Stir in the Saskatoons.

Pour into the buttered pie plate and baked in the oven for 50-55 minutes, or until a toothpick inserted comes out clean.



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