

Impossible Pie - serves 6-8 - "custard"

Put in blender & mix well -

4 eggs - 2 cups milk - 1 tps vanilla - pinch of salt
 $\frac{1}{2}$ stick ($\frac{1}{4}$ cup) oil - $\frac{3}{4}$ cup sugar - 1 cup coconut
 $\frac{1}{2}$ cup Bisquick. Pour into greased & floured
glass dish (deep - 9 in). Bake from 40 to 60 min
at 350° oven or until golden brown.

Eldritch Pie

1 9 oz cool whip - 1 can 20g crushed pineapple
1 can Eagle brand milk. Fold together
add 6 T lemon juice, put into a
graham cracker crust, makes 2 pies
(can be frozen)