

Amazing Coconut Pie

2 cups milk
3/4 cup sugar
1/2 cup all-purpose baking mix, like Bisquick
4 eggs
1/4 cup (half a stick) butter, softened
1 teaspoon vanilla
1 1/3 cups Baker's Angel Flake Coconut (sweetened)

Place milk, sugar, baking mix, eggs, butter and vanilla in blender; cover. Blend on LOW speed for 3 minutes. Pour into a greased 9-inch pie plate. Sprinkle with coconut.

Bake at 350 degrees for 40 minutes or until center of pie is set and top is golden brown. (It took me closer to 50-55 minutes). Serve warm or cool on a wire rack. Store leftover pie in refrigerator.