

# Citrus Impossible Pie

ACNAS



**Serves:** 20

**Prep Time:** 20 minutes

**Cook Time:** 30-40 minutes

## Ingredients

- 8 eggs
- 2 cups sugar
- 1 cup melted butter
- 2 cups desiccated coconut
- Grated rind of 2 lemons and 2 oranges
- 1 cup orange juice
- 1 cup lemon juice
- 1.5 cups sifted plain flour
- 2 cups milk

## Method

1. Preheat an oven to 180C and grease 2 x standard pie dishes, or a large rectangular oven proof-dish.
2. In a large bowl, thoroughly combine all ingredients together.
3. Bake in oven for 30-40 minutes or until cooked through.
4. Serve warm with ice cream.

### Recipe Notes:

If possible, use fresh orange and lemon juice for this recipe. You could also use some lime juice and rind as a substitute for some of the other citrus. This pie can also be served cold.

Food Group	Serves provided per portion
Vegetables	0
Fruit	0.2
Grain foods	0.3
Lean meat and alternatives	0.2
Milk, yoghurt and cheese	0.1

*Discretionary foods statement: this recipe is designed for residential aged care facilities. For this population, discretionary foods should be provided on the menu to contribute to variety and quality of life. These items should not overwhelm more nutritious alternatives on the menu.*