

Baby Lemon Impossible Pies

Ingredients You'll Need

Makes 12 mini pies

For the Pies:

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1 cup shredded coconut (optional, for texture and flavor)
- 1 cup whole milk
- 3 large eggs, beaten
- 1/2 cup melted butter (or coconut oil for a dairy-free option)
- 1/4 cup fresh lemon juice (about 1–2 lemons)
- 1 tbsp lemon zest (for extra zing)
- 1 tsp vanilla extract
- Pinch of salt

Step-by-Step Instructions

Step 1: Preheat & Prep

Preheat your oven to 350°F (175°C) . Grease a 12-cup muffin tin or line it with paper liners for easy removal.

Step 2: Mix the Batter

In a large mixing bowl, whisk together the flour, sugar, and shredded coconut (if using). Add the milk, beaten eggs, melted butter, lemon juice, lemon zest, vanilla extract, and salt. Whisk until smooth and well combined. The batter will be thin—that's okay!

Step 3: Divide and Pour

Divide the batter evenly among the prepared muffin cups, filling each about 3/4 full .

Step 4: Bake

Bake for 20–25 minutes, or until the edges are golden brown and the centers are set. A toothpick inserted into the center should come out clean.

Step 5: Cool and Serve

Let the pies cool in the muffin tin for 5–10 minutes, then transfer them to a wire rack to cool completely.

Dust with powdered sugar or garnish with whipped cream and a sprinkle of lemon zest before serving.

Why This Recipe Works

Self-Forming Crust Magic: As the pies bake, the flour settles to the bottom and creates a soft, buttery crust while the top becomes a creamy, custard-like filling.

Lemon Perfection: Fresh lemon juice and zest infuse every bite with bright, tangy flavor.