

Impossible Pie



Impossible Pie....

that's what it was called...

As I flipped through the new recipe book, I just had to stop and read this one! And it did seem **impossible**, or at least highly unlikely.

All I had to do was toss the ingredients into the blender, give it a whirl, and place in the oven for an hour. And Hey Presto, out would come a pie with crust on the bottom, a custard filling, and a lovely coconut topping.

I tried it, and it worked

I thought of my own life, with it's jumble of obligations, activities, goals, so often they ended up mixed up, and I would loose all sense of order and perspective on life. Could God really straighten it all out ?

He has done it for other people. I remember reading about one man, C. I. Scofield, who had lost his business, and was fast drinking himself to death. One day he asked Jesus Christ to bring order and meaning out of the chaos, and He did. He did the impossible, and a few years later he had become an expert in Greek and Hebrew, and had authored a bible translation !

I thought to of a friend, who had met Christ as a child, but had gone on to “do her own thing”, and “run her own life”, and had made a real mess of it. She had divorced her husband, and left her children, and was trying to sort things out on her own. At the depth of failure, she turned back to Christ, and is now reunited with her husband, and her children.

When I loose perspective, and it all seems wrong, I often feel like giving up. It is then that I remember the **impossible** pie.

I can't always see why things are the way they are, or how it will all turn out, but God does. I can only put my trust in him.

Are you trying to run your life, and inevitably failing?,
Then turn in faith to Jesus.
He did the **impossible** in my life, and he can do the same for you!

Based on an article by Phillis Robinson in “Discovery Digest”, used by permission of Radio Bible Class.

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The Recipe

4 eggs
¼ cup of margarine
1 cup white sugar
½ cup flour
¼ teaspoon salt
½ teaspoon baking powder
2 cups milk
1 cup coconut
1 teaspoon vanilla

Place all the ingredients in a blender at once, and blend until mixed together. Pour into buttered 10 inch pie dish. Bake in a pre heated 180 ° C oven for one hour

Read inside for the results !