Karens Impossible Pie servings / can you use ordinary instead of gluten free flours?

Ingredients	Serves 8	Serves 60
Eggs	4	32
Sugar	250 g	2 kg
Milk	500 ml	4 l
Butter	150 g	1¼ kg butter
Dessicated coconut	95 g	760 g
Vanilla essence	2 tsp	80 ml
Plain flour (gluten free or ord)	30	250 g
Self raising flour (gluten free or ord?)	30	250 g

Method:

1. Grease a pie dish and pre-heat oven to moderate (180 C, fan-forced).
2. Mix all ingredients together until combined.
3. Pour into pie dish and bake for 45 minutes.
4. Serve hot or cold.