



Buttermilk Pie

Description

Ingredients

- 1 3/4 C. sugar
- 1 stick unsalted butter (1/2 C.) temp.
- 3 eggs
- 1/4 tsp. vanilla extract
- pinch salt
- 3 T. all-purpose flour
- 1 Tbsp buttermilk
- 1 9" pie shell, un_baked

Preparation

1. Cream sugar and butter together to well blend. Beat eggs, one at a time, until the mixture is nice and smooth. Adding vanilla, salt also flour. Beat buttermilk to well blend. Place the pie shell on a baking sheet lined with aluminum foil (catch any overflow).
2. Filling pie shell with buttermilk mixture, to top of pie shell. Pour rest into an ungreased custard cup. Baking at 300 degrees about 1 h 10 min. Removing from oven also let set until almost cooled before serving. Store covered in the fridge

Enjoy !

Category

1. Granda Recipes

Date

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