Egg Custard Pie

Recipe from the kitchen of Zella Botner

Zella Botner, aged 83, taught herself to cook with the help of her dad who raised her. Zella said she does not remember her mother; she died when Zella was just three years old. Zella married at age 24 and remembers eating Egg Custard Pie at her mother-in-law's house.

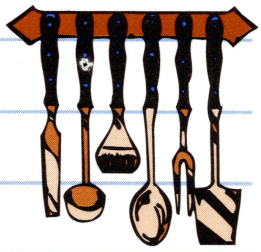
Ingredients

- 3 or 4 eggs
- 2/3 cup sugar
- 1/2 tsp salt
- 1/2 tsp nutmeg
- 2 cups scalded milk (heat milk but do not boil!!)
- 1 unbaked 9-inch pie shell

Instructions

1. In a medium bowl, beat eggs, sugar, salt, and nutmeg until sugar is dissolved.
2. Add scalded milk and stir.
3. Pour mixture into pie shell.
4. Bake for 10 minutes at 425°F.
5. Reduce heat to 350°F and bake for another 10 minutes or until done.
6. To check for doneness, insert knife tip into center of pie. If knife comes out clean, custard is done.

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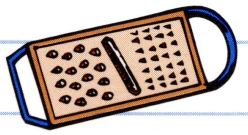


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