Buttermilk Pie

Ingredients

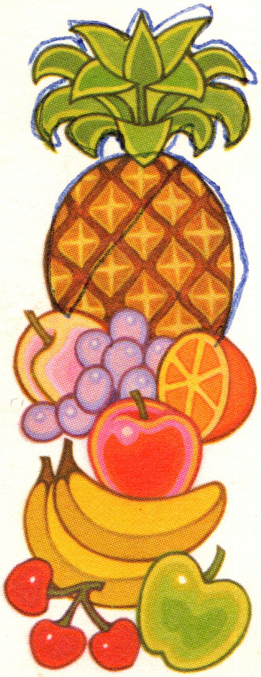
- 3 eggs
- 1 1/2 cups sugar
- 1 cup buttermilk
- 2 Tbsp flour
- 1 teaspoon vanilla
- 1 unbaked 9" pie shell

Instructions

1. Preheat the oven to 350F. Line a 9-inch pie plate with an unbaked pie shell.
2. Beat the eggs lightly. Whisk in the sugar and flour until smooth.
3. Stir in the buttermilk and vanilla.
4. Pour the filling into the unbaked shell.
5. Bake for 40 to 50 minutes, until the top is golden and the center has only a slight jiggle. If the crust edge browns too fast, cover it with foil.
6. Cool completely before slicing. The filling finishes setting as it cools.

Editor's Notes

- The card gives no instructions, oven temperature, bake time, or pan size. The method above is a standard one for this style of pie and is not from the card.
- The card does not list a pie shell. One unbaked 9-inch shell is assumed.
- The card lists no butter. Most buttermilk pies include butter, usually 1/2 cup melted. The card may omit it, or this version may be leaner. For a richer pie, stir in 1/2 cup melted butter after the sugar.
- "1 spoon vanilla" is transcribed as written. It most likely means 1 teaspoon.



Here's what's cookin'

Recipe from: Butter-milk Pie Serves:

3 eggs
1½ sugar
1 cup butter-milk
2 T flour
spoon vanila

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