Buttermilk Pie

Ingredients

- Unbaked pie shell
- 4 eggs, beaten
- 2 cups sugar (optional)
- 2 Tbsp flour
- 1 cup buttermilk
- 1/8 tsp salt
- 1 stick butter, melted
- 1 tsp vanilla
- Cinnamon, for sprinkling

Instructions

1. Combine the eggs, sugar, flour, buttermilk, salt, melted butter, and vanilla.
2. Sprinkle with cinnamon and turn into an unbaked pie shell.
3. Bake at 400°F for 10 minutes.
4. Reduce heat to 350°F and bake for 25 to 30 minutes, or until set.

Butter milk Pie

4 eggs beaten
2 C sugar optional
2 T. flour
1 Cups butter-milk
1/8 t. salt
1 stick butter melted
1 t. vanila

combine ingredients sprinkle with cinnamon & turn into unbaked pie shell bake 400 degree for 10 minutes reduce heat to 350° for 25 or 30 minutes or until set.

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