

Recipe

Buttermilk Pie

FROM THE KITCHEN OF:

Lauren Sonka

Directions:

1. Preheat oven to 400 degrees.
2. Mix flour, sugar, and melted butter.
3. Mix in slightly beaten eggs, buttermilk, and vanilla.
4. Pour filling into unbaked pie shell.
5. Sprinkle with nutmeg.
6. Bake for 10 minutes.
7. Reduce heat to 375 degrees and cook for 35 minutes more, or until knife inserted in filling comes out clean.

Yields 8 servings

Ingredients:

1 1/2 cups sugar
4 Tbsp flour
1/2 stick butter, melted
3 eggs, slightly beaten
1 cup buttermilk
1 tsp vanilla extract
1 unbaked pie shell
nutmeg