

## BUTTERMILK PIE

Prep Time: 15 minutes

Cook Time: 45 minutes

Yield: 6 servings

### INGREDIENTS:

- 2 eggs, slightly beaten
- 2 cups sugar
- ¼ cup flour
- 1 stick butter, melted
- ½ tsp vanilla
- ½ tsp lemon extract
- 1 cup buttermilk
- 1 unbaked pie shell



### INSTRUCTIONS:

1. Preheat oven to 450°.
2. Mix sugar and flour together. Beat eggs slightly. Mix all ingredients together and pour into crust.
3. Bake for 15 minutes at 450°.
4. Reduce heat to 350° and cover all exposed crust of the pie with aluminum foil – this prevents over-browning or burning. Bake for 30 minutes. Pie should be firm and golden brown.