

Buttermilk Pie Recipe

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Ingredients:

1 stick Butter, softened

2 cups Sugar

3 Egg yolks

3 Tablespoons Flour

1 cup Buttermilk

1 teaspoon Vanilla Extract

Dash of Nutmeg

One unbaked Pie Crust

Instructions:

Place softened butter in a medium size mixing bowl.

Add sugar. Mix Well.

Add egg yolks.

Add flour. Mix well, making sure eggs are fully incorporated.

Add buttermilk.

Add vanilla extract.

Add dash of Nutmeg.

Mix well, until everything is fully combined.

Pour filling into unbaked pie crust.

Bake at 350°F for about 45 minutes or until center is slightly firm.

Remove from oven, place on wire rack, and let cool completely.

Enjoy!

NOTES:

This pie freezes well.

If desired, use the egg whites to make a meringue for the pie.