

You may think, Buttermilk Pie? Trust me, it is AWESOME! Good light dessert. It is perfect in the summertime after lunch or dinner.

Buttermilk Pie

The surface of the pie can easily overcook. Be sure to check the pie after the first 10 minutes in the oven. If the surface has browned, immediately reduce heat and continue cooking as instructed



You can use either whole or low-fat buttermilk.

If using frozen piecrust, defrost the crust before baking.

- 4 large eggs, at room temperature
- 1 1/2 cups sugar
- 3 tablespoons all-purpose flour
- 1/2 cup (1 stick) butter; melted and cooled
- 1 tablespoon fresh lemon juice
- 1 1/2 teaspoon vanilla extract
- 1 cup buttermilk
- 1 unbaked 9-inch deep dish pie shell

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For a great taste try burying a piece of vanilla bean in an airtight jar of granulated sugar for a few days before using the sugar for baking. The gases given off by the bean will flavor the sugar.

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1. Preheat the oven to 425 degrees F.
2. In a bowl, beat the eggs with an electric mixer on medium-high speed until lemon-colored and frothy. Gradually add the sugar, beating until thick.

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One Size Shown

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3. Add the flour, melted butter, lemon juice, and vanilla, beating well after each addition.
4. Gradually add the buttermilk, beating on low speed until thoroughly combined.
5. Pour the filling into the pie shell. (You may have extra filling, which you can pour into individual custard cups and bake until set, if desired.) Bake 10-15 minutes, or until golden brown, then lower the oven temperature to 355 degrees F. Bake an additional 35-40 minutes, or until a toothpick inserted between the center and edge of the pie comes out clean.
6. Let the pie cool on a wire rack 10-15 minutes. Serve warm.