

BUTTERMILK or CUSTARD PIE

Baking Time 60 - 70 minutes

Oven Temp: 350 degrees

You will also need some Reynold's Release Non-Stick aluminum foil.

INGREDIENTS:

1 cup granulated sugar

1/4 tsp salt

1/4 cup all-purpose flour

3 large eggs

1 cup buttermilk (Bulgarian, if you can find it)

1 tsp vanilla

1/2 cup (1 stick) REAL butter, NOT margarine! Melted & cooled

1 9" DEEP dish pie crust (suggest Mrs. Smith's)

DIRECTIONS:

1. Mix sugar, salt, and flour and set aside.
2. In another bowl, beat eggs.
3. Add buttermilk, vanilla, and (cooled) butter to eggs; add to all the dry ingredients and mix well.
4. Bake for 30 minutes. At that point, "tent" a piece of Reynolds Release Non-Stick aluminum foil over the pie to prevent burning and continue to bake for another 30 – 40 minutes.
5. Remove to paper towel-lined wire rack or counter to cool, then refrigerate. Be careful, bottom of pre-made pie crust tins may have excess butter on them.

TIPS:

Don't tell people this is "buttermilk" pie or they will avoid it. Just tell them that it is "custard" pie and after they tell you how delicious it is, then you can tell them it has buttermilk in it. Trust me on this!

I usually bake 2 - 4 pies at a time since they have a tendency to go fast. Because some of the butter can precipitate out of the bottom of store-bought crusts and make a terrible mess in your oven, I STRONGLY suggest placing the pie shells on a cookie sheet then pouring the pie mix into pie crusts shells after you have placed the shells on the oven

rack. Then CAREFULLY slide oven rack back into place taking care not to slosh the filling over the sides of the crust.

You want the melted butter to cool before you add it to the eggs and buttermilk or you will get scrambled eggs.

Pie will rise or "puff" up high in the oven and fall again when cool - this is normal. It may also knock off the edges of store-bought pies crusts. Yes, it looks bad, but who cares, the pie will still be delicious!

Pie will be jiggly and have a pool of butter in the center immediately after baking, but the butter will soak in and the pie will set up as it cools.

If the crust edge is still in place and if it has browned too much, I take a pastry brush and brush the edges with the excess butter from the center of the pie.

Best if served cold. Set on a paper towel lined surface (to absorb excess butter) and allow to cool on counter. Then place in refrigerator (again on paper towels) for approximately 6 hours to set up. Can be put in the freezer for a couple of hours to hasten the cooling process, but be careful not to freeze unless you want to store it.

1/2 gallon of Bulgarian Buttermilk is enough for 7 pies. Bulgarian buttermilk is very thick and NOT a fat-reduced product. It is the "whole milk" of buttermilk. You can use 1% or 2% buttermilk, which is what you will find in most stores, but the Bulgarian makes the pie much richer for obvious reasons. Locally I have only found it at Buy-For-Less and Uptown Grocery stores.

I suggest Mrs. Smith's pie crusts available at most stores and Buy-For-Less.

Variations:

Add a meringue topping.

Add 1/2 cup raisins to the mix right before pouring into the pie shell.

Add food coloring for a nice touch around holidays.

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