

# Buttermilk Pie

Prep Time: 15 minutes | Cook Time: 45 minutes | Makes: 8 Servings

## Ingredients:

1.5 cups sugar  
6 tablespoons butter, melted  
1.5 tablespoons flour  
¼ tsp lemon juice  
3 large eggs, separated  
1 tsp vanilla  
1 cup buttermilk

## Directions:

Preheat oven to 350 degrees.

Cream the butter and sugar and 3 egg yolks together. Mix in flour until combined. Add in 3 egg yolks only. Mix until smooth.

Add vanilla, lemon juice, and buttermilk. (If you plan to use nutmeg, lemon zest, or more flavor of any kind, add it in here as well). Whisk well.

In a separate bowl, whisk the 3 egg whites until stiff peaks form. This will take several minutes. Gently fold the whisked egg whites into the pie mixture.

Pour the mixture into a prepared pie crust. Place on a baking sheet and bake on 350 degrees for about 45 minutes or until lightly browned across the top.