



Buttermilk Pie

MenuManage®

Ingredients:

| | |
|-----------------|-----------------------|
| 1 ea | Pie Crust, 9" unbaked |
| 1 cup | Sugar, granulated |
| 3 ½ Tbsp+ ¼ tsp | All Purpose Flour |
| 2 ea | Large Eggs |
| 4 ⅓ oz | Margarine |
| 2 ¼ cup | Buttermilk |
| 1 ¼ tsp | Lemon Juice |

Directions:

1. Combine sugar and flour. Beat eggs slightly; add to dry ingredients.
2. Melt margarine. Combine buttermilk, lemon juice and margarine; mix well.
3. Stir milk mixture into eggs mixture.
4. Pour mixture into unbaked pie crust.
5. Bake at 375° F for 40-45 minutes or until crust is set.
6. Cool under refrigeration and serve at 41° F or lower.

