



## Sweet Buttermilk Pie

- 3 Eggs (I use farm fresh Brown)
- 1 ½ C Sugar
- ½ C Unsalted Butter
- 1 C Buttermilk
- 1T Fresh Squeezed Lemon Juice
- 1 t Vanilla (get the real stuff)
- ½ t Ground Nutmeg
- Pinch of salt
- Unbaked pie crust

Preheat oven to 400\*. Melt and cool butter. In large bowl, whisk eggs and sugar until smooth. Drizzle in butter while whisking. Continue adding ingredients above and whisk until mix is smooth. Pour into an unbaked pie crust. Bake at 400\* for 10 minutes. Reduce oven to 350\* and continue baking for 45 to 50 minutes until set.

Jen's Notes:

No buttermilk? Add 2T of lemon juice to 2 cups of milk and let set for 5 minutes.

To stretch the recipe for a crown – make in a 9 x 9 pan with just a bottom crust and then cut into small squares.