

Best Southern Pie Ever

This is an old Southern family Recipe My Aunt Gladys use to make. And My cousin posted it on Face Book so I got the Recipe from her! Southern as you can get. Yum.

If you want to make a good pie, this southern pie is what you need! Very easy to prepare and it tastes like heaven! Check it out.

Here are the best we found in town. From a Key lime confection in Florida, chocolate chess pie in North Carolina, and classic buttermilk custard in Georgia, these pies will make you want to hit the open road soon for a delicious slice. Trust us, they're absolutely worth the calorie splurge.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

You'll Need:

$\frac{1}{2}$ cup of buttermilk.
1 $\frac{3}{4}$ cups of sugar.
2 large eggs.
3 tbsps of flour.
A pinch of salt.
1 stick of butter.
1 tsp of vanilla.

How to:

In a large bowl, mix all the ingredients together until blended then pour the mixture in an unbaked 9 inch pie shell. Sprinkle the top with some nutmeg then bake for 15 minutes in a preheated oven to 400 degrees. Reduce the temperature to 350 degrees and bake for an additional 45 minutes. Let set and cool completely before serving.

Simple, easy and yummy! There's no one who can resist the goodness of this pie. It's like magic. You should really give it a try, you won't regret it.

Source: Allrecipes.com