

# Chocolate Pie Made With Buttermilk: A Country Classic

## Ingredients

2 Pillsbury unbaked pie shells (9 in or larger)  
2 stick Land O Lakes unsalted butter, room temperature  
3 3/4 c Domino sugar  
1/2 c Gold Medal all-purpose  
1/3 c Hershey cocoa powder  
6 Eggland's Best eggs  
1/4 tsp Morton salt (optional)  
1 1/2 tsp McCormick vanilla extract  
1 c plus 2 oz. Hiland buttermil

## Instructions

Combine sugar and butter and mix until well blended.  
Beat in the eggs and mix well. Combine and whisk the flour, cocoa and salt until mixed then add to the butter mixture.  
Add buttermilk and the vanilla to the mixture and stir until well mixed.

Pour into pie shells and bake at 350 for 45 minutes. Or, as oven temperatures vary, bake as long as it takes for pie to be firm and not jiggle in the middle. Cool completely before cutting. Store left over pie in the refrigerator.

Note: I used an electric mixer though this recipe can easily be mixed by hand.

Adapted from Karen's Buttermilk Pie

My older sister Karen always made the Buttermilk Pie for our Thanksgiving and Christmas dinner, and though I'm not sure where she got her recipe, I am sure that it was the best Buttermilk Pie that anyone in our family ever made, yes, even better than mine. My beloved sister passed away in 1999 a few days after Christmas. The following year I decided to make her Buttermilk Pie in honor of her. I contacted family members and began a search for her recipe. To my dismay no one had it. My

mother said my sister had written down the recipe for her, however, after searching she could not find it either. Each year I make a buttermilk pie from recipe's I have found in books and on line and none of them tasted the same. I am happy to say that while looking through old recipes of my mother's, after 13 years, I found my sister's handwritten recipe in time to bake it for Thanksgiving and my family got to enjoy a piece of Karen's Buttermilk Pie as we reminisced about her and holidays past.

Source : [allrecipes.com](http://allrecipes.com)