

GRANDMA'S EGG CUSTARD PIE

Indulge in a taste of nostalgia with Grandma's Classic Egg Custard Pie. This timeless dessert recipe has been passed down through generations and is sure to evoke warm memories of family gatherings and holiday celebrations. With its rich custard filling and flaky pie crust, this pie is a comforting and delicious treat that will delight your taste buds.

Ingredients:

- 1 (9-inch) unbaked deep dish pie shell
- 3 eggs, beaten
- 3¼ cup white sugar
- 1¼ teaspoon salt
- 1 teaspoon vanilla extract
- 1 egg white
- 2 1½ cups whole milk, scalded
- 1¼ teaspoon ground nutmeg
- 3 drops yellow food coloring (optional)

Directions:

1. Preheat Oven:

- Preheat your oven to 400 degrees Fahrenheit (200 degrees Celsius).

2. Prepare Custard Mixture:

- In a mixing bowl, combine the beaten eggs, white sugar, salt, and vanilla extract. Stir until well blended.
- Gradually blend in the scalded whole milk until smooth. Add yellow food coloring, if desired, for a richer color.

3. Prepare Pie Crust:

- Brush the inside bottom and sides of the pie crust with egg white. This helps prevent a soggy crust.

4. Assemble Pie:

- Pour the custard mixture into the prepared pie crust, spreading it evenly.

5. Sprinkle with Nutmeg:

- Sprinkle ground nutmeg over the top of the custard filling for added flavor.

6. Bake:

- Place the pie in the preheated oven and bake for 40 to 50 minutes, or until a knife inserted near the center comes out clean. Adjust baking time as needed.

7. Cool and Serve:

- Allow the pie to cool on a wire rack before slicing and serving. Serve at room temperature or chilled, as desired.

Notes:

- This Egg Custard Pie is perfect for any occasion, from holiday gatherings to cozy family dinners.
- For an extra-special touch, top each slice with a dollop of whipped cream or a sprinkle of cinnamon.
- Store any leftovers in the refrigerator for up to 3 days.