

Magic Crust Custard Pie

Ingredients :

- $\frac{1}{4}$ cup margarine
- 4 eggs
- $\frac{3}{4}$ cup white sugar
- 1 pinch salt
- 2 cups 2% low-fat milk
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ cup all-purpose flour

Directions :

- Put all ingredients into a blender. Blend for 30 seconds.
- Pour into buttered 9 inch pie pan. Sprinkle with nutmeg.
- Bake at 350°F. for 45 minutes. The flour will settle to make its own crust