

# Mama's Buttermilk Pie

This is my mom's recipe. I have been eating this awesome pie for years. It is easy to make and best served cold. I like to make it the night before and put it in the fridge to chill. My Great Granny used to make pies out of her home after she retired from the restaurant business. She never wrote any recipes down, so my mom came up with this recipe and says that it is the closest to my Granny's buttermilk pie. NOTE: This recipe does make 2 pies. If you only need one then just divide the recipe in half. Enjoy!

-I do not like buttermilk. But I will cook and bake with it. I have made this for my Momma...and it was AMAZING!!! Really Tasty Good!!!

I've even added coconut for my Daddy... Can we say AWWWESOME to the BOTH of them!!!

WINNER!!!

-The first time I heard of this pie, I was little and thought NO WAY! But, I tried it and fell in love with it. I'm so glad I re-found it. THANKS!!!!

**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**

Cook time: 50 Min Prep time: 10 Min

## **Ingredients**

1 c butter, melted  
6 eggs, beaten  
2 Tbsp cornstarch  
2 c sugar  
1 tsp salt  
1 c buttermilk  
1 tsp vanilla

2 (9in) deep dish unbaked pie shells

### **Directions**

1. Preheat the oven to 350 degrees.
2. In a medium bowl, whisk together the eggs, buttermilk and vanilla extract.
3. In a large bowl, add salt, corn starch, and sugar.
4. Melt butter in the microwave. Pour the butter on top of dry ingredients. Mix well.
5. Once all this is mixed then pour the egg mixture on top. Stir until all is incorporated.
6. Pour into pie shells evenly. Bake for 50 minutes to 1 hour. Pies will be a little jiggle but not runny when done.
7. \*TIP: If you have a pie shield, place it on top of crust about 35 min into cooking. If you don't you can cover the crust with foil to keep it from burning.
8. \*TIP: When the pie is done, if the butter looks like it is sitting on top of the pies. Just give it time to rest and it will seep back into the pie. Also placing the pie in the fridge will also help this.

Last Step: Don't forget to share!

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