

Sister Baby's Buttermilk Pie

Slices of Life | October 2007



This pie is quick and simple, yet special. Once baked and cooled, keep it in the refrigerator for up to 3 days.

PREP: 25 MINUTES BAKE: 40 MINUTES COOL: 3 HOURS OVEN: 350°F

- 1 **RECIPE FLAKY PIE CRUST (SINGLE)**
- 1 **CUP SUGAR**
- 1/2 **CUP UNSALTED BUTTER, SOFTENED**
- 3 **EGGS**
- 1 **TBSP. ALL-PURPOSE FLOUR**
- 1 **CUP BUTTERMILK**
- 1 **TSP. VANILLA**
- 1 **TSP. FINELY SHREDDED ORANGE PEEL**

Prepare *Flaky Pie Crust* and set aside.

In a medium mixing bowl beat sugar, butter, and eggs with an electric mixer on medium to high speed until well combined. Beat in the flour. Beat in the buttermilk and vanilla until well mixed. Stir in orange peel. (Mixture will appear curdled.) Pour the filling into the pie crust. Bake in a 350° oven for 40 to 45 minutes, or until the filling is set around the edges and the center still has a little wiggle to it. Cool completely on a wire rack before serving. Chill to store. Makes 8 servings.

Per serving: 398 cal., 22 g fat (10 g sat. fat), 111 mg chol., 135 mg sodium, 44 g carbo., 1 g fiber, 4 g pro.