

Sweets Contest Entry Form - Submission #1678

Date Submitted: 9/21/2020

Name*

Email Address

Dr Marge Gill

Address*

170



Zip Code*

7853

Phone Number*

Please Mark Your Category*

Cookies

Candies

Cakes

Pies

Title of Entry*

Buttermilk Pie

Prep Time*

15 mins.

Cooking Time*

60 min.

Serves/Makes*

8

Ingredients*

1/2 cup butter 1 1/2 cups sugar 3 tablespoons flour 3 eggs 1 pinch salt 1 teaspoon vanilla 1 cup buttermilk 1 unbaked deep dish pie shell

Recipe*

Preheat oven to 400 degrees F. Beat the butter and sugar together until light. Add the eggs and beat; then beat in vanilla. Sift the dry ingredients together and add to the batter alternatively with the buttermilk; beat until smooth. Pour into a deep dish pie shell and bake at 400F for 10 mins., reduce heat to 350F and bake an additional 50-60 minutes. Pie should turn a nice golden brown and a knife inserted near the center should come out clean. Hint: Carefully covering the fluted edge of the crust with aluminum foil will prevent over browning.

Provide a Photo of Your Dish!

IMG.JPG

A picture is not required, but it is encouraged!