

Buttermilk Chess Pie

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 15 mins

Description

This simple buttermilk chess pie is an American classic

Ingredients

— - 2 cups white sugar - 2 tablespoons all-purpose flour - 5 eggs - ? cup buttermilk - ½ cup melted butter - 1 teaspoon vanilla extract - 1 (9 inch) unbaked pie crust

Instructions

1. Preheat oven to 350 degrees F (175 degrees C.) In a large bowl
2. combine sugar and flour. Beat in the eggs and buttermilk until blended. Stir in the melted butter and vanilla. Pour filling into the pie crust. Bake in the preheated oven until filling is set
3. about 45 minutes. Editor's Note: Please note differences in ingredient amounts and total time when following the magazine version of this recipe.