



Amish Custard Cottage Cheese Pie

Oscar · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 55 mins

Description

A custard pie made more delightful with the addition of cottage cheese It can be made in a pastry or graham cracker crust

Ingredients

— - 1 (16 ounce) package small curd cottage cheese - 1 cup white sugar - 3 tablespoons all-purpose flour - 1 teaspoon fresh lemon juice - 1 pinch salt - 3 egg yolks - 3 egg whites - 1 (12 fluid ounce) can evaporated milk - 1 ½ cups milk - 2 (9 inch) pie shell

Instructions

1. Place cottage cheese in a strainer and let drain for about 1 hour or until most of liquid has been drained. Preheat the oven to 425 degrees F (220 degrees C). In a large bowl
2. combine cottage cheese
3. sugar
4. flour
5. lemon juice
6. salt
7. egg yolks
8. evaporated milk
9. and regular milk. Mix well. In a separate clean bowl
10. beat egg whites until firm. Fold into cottage cheese mixture until smooth. Pour into pie crusts. Bake for 15 minutes in the preheated oven; reduce oven temperature to 350 degrees F (175 degrees C) and bake for an additional 25 minutes
11. or until a knife inserted in the center comes out clean. Cool pies on racks
12. then refrigerate for at least 2 hours (or up to 1 day for better flavor) before serving.