

Amish Buttermilk Pie

Oscar · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

12

Description

Theres a hint of lemon in this custardlike buttermilk pie Simple quick and easy to make Top with whipped cream powdered sugar or serve just asis

Ingredients

- - 1 cup white sugar - 1 medium lemon
- zested - 2 tablespoons all-purpose flour - 1 $\frac{3}{4}$ cups buttermilk - $\frac{1}{4}$ cup lemon juice - 2 large eggs
- beaten - 2 tablespoons unsalted butter
- softened - 1 teaspoon lemon extract - 1 (9 inch) unbaked pie crust

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Combine sugar and lemon zest in a bowl. Using your hands
2. rub zest into sugar to release the natural oils of the zest. Add flour and mix well. Whip in buttermilk
3. lemon juice
4. eggs
5. butter
6. and lemon extract. Pour batter into pie crust. Bake in the preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake until center is slightly jiggly in center
7. 50 to 65 minutes. Custard will continue to set as pie cools.