

Buttermilk Pie

Makes 2 pies

- Set out 2 frozen pie shells (take off parchment) – they need to thaw for 10 minutes before using. Go ahead and set them on a baking sheet before you pour in the filling mixture.
- Preheat oven in kitchen to 325 degrees.
- Mix up dry ingredients and whisk together until well mixed:
 - 3 $\frac{1}{4}$ cups sugar
 - $\frac{1}{2}$ cup flour
 - 1 teaspoon salt
- Melt 2 sticks butter or oleo in microwave until completely melted.
- Crack 6 eggs into a smaller bowl and whisk well.
 - Add 1 cup buttermilk to eggs, whisk again.
 - Add 2 teaspoons lemon flavoring, whisk again.
 - Pour in melted butter/oleo and whisk again.
- Stir wet ingredients into dry ingredients. Mix really well, then divide equally between the pie crusts. Use a spatula to get all the filling into the shells.
- Bake 45 minutes to an hour (or more) until set in the middle (not wiggly).