

# Buttermilk Pie

## INGREDIENTS:

- 4 oz soft unsalted butter, at room temperature
- 2/3 c sugar
- 4 egg yolks
- 3 T AP flour
- 1 T vanilla
- 1 1/2 c buttermilk, at room temperature
- 4 egg whites, kept in clean oil-free bowl
- 1/3 c sugar

*\*make one 10"-pie, served 8*

Thank you!

for allowing Aunt Mary's Cafe  
to be part of your communities

## INSTRUCTIONS:

1. Prepare your favorite un-baked pie crust in a 10" pie tin
2. Use mixer with paddle attachment, whip butter & sugar until fluffy and pale yellow
3. Add egg yolks, one at a time, mix well; add vanilla
4. Turn speed down to 2, slowly add buttermilk & flour together to the mixture; put aside
5. In the clean oil-free mixing bowl, beat egg whites to foamy, then add sugar; beat to soft peak — care to not over-beat to stiff peak, which would not mix well with the rest
6. Gently fold the whipped egg white into the egg yolk mixture until well blended, clumps are ok
7. Pour pie mixture into the prepared pie shell; bake at pre-heated oven at 300°F for 1 hr
8. Served chilled, with a cup of your favorite coffee for breakfast, why not?

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