

Southern Buttermilk Pie

Ingredients:

- 3 eggs
- 1 1/2 c. sugar
- 1/2 c. butter or margarine, melted
- 2 t. vanilla extract
- 3 T. lemon juice
- 1 c. buttermilk
- 1/2 t. ground nutmeg
- 3 T. all-purpose flour
- 1-2 unbaked pie crusts ([*Whipped Pie Crust*](#), *your favorite recipe, or use frozen*)
- whipped cream (*optional*)

Directions:

Preheat oven to 350.

Place pie crust into the pie pan(s).

Beat eggs, sugar, butter, vanilla, and lemon juice with mixer until well blended.

Add buttermilk, flour, and nutmeg continue mixing about 1 minute.

Pour into pie shells. Bake for 40-45 minutes.

Top with whipped cream, if desired.