

Betty's Best Buttermilk Pie



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In this video, Betty demonstrates how to make her Best Buttermilk Pie. This is a version of the pie that I ordered when Rick and I had lunch at Holly Hill Inn in Midway, Kentucky. This is a traditional Southern pie that is very easy to make.

Ingredients:

one 9-inch unbaked pie crust
½ cup butter, melted and cooled
1 ¼ cups sugar
3 tablespoons all-purpose flour
3 eggs, well beaten
½ cup buttermilk
1 tablespoon vanilla extract
whipped topping and mint sprigs for garnish

In a large bowl, beat 3 eggs with an electric mixer until well-beaten. Set aside. In a medium mixing bowl, combine ½ cup melted butter (cooled), 1 ¼ cups sugar, and 3 tablespoons flour. Beat with an electric mixer until well combined. Transfer the butter-sugar mixture to the bowl containing the beaten eggs. Add ½ cup buttermilk and 1 tablespoon vanilla. Beat about 2 minutes until homogenous. Pour pie filling into unbaked 9-inch pie crust. Cover pie crust fluting with aluminum foil to protect it from burning. Bake at 350 (F) until a knife inserted into the middle comes out clean. Remove from oven immediately and cool on wire rack. Serve at room temperature or chilled, topped with a dollop of whipped cream and a sprig of mint. This is delightful!!! I hope you enjoy this Best Buttermilk Pie! Love, Betty