



Southern Vintage Buttermilk Pie

Easiest pie with simple ingredients inspired by Chef Sean Brock

- 1-1/2 cups granulated sugar
- 3 Tablespoons all-purpose flour
- 1/2 teaspoon salt
- 3 large eggs
- 1/2 cup butter, melted
- 1 fresh lemon, zest and juice
- 1-1/2 teaspoons vanilla extract
- 1 cup buttermilk
- 9-1/2-inch unbaked pie crust shell, chilled
- Garnishes: fresh raspberries or other fresh fruit

Preheat oven to 350°F. Whisk together the first 3 ingredients in a bowl. Then whisk in eggs, butter, lemon zest, lemon juice, and vanilla; slowly add the buttermilk.

Pour into 9-1/2-inch unbaked pie crust shell

Bake in preheated 350°F for 50 to 60 minutes or until almost set, shield edges with aluminum foil if crust browns too quickly. Transfer to a wire rack, and cool for 1 hour. Before serving, garnish with fresh red raspberries. Store in the refrigerator.

Southern Buttermilk Pie for More Information See:

<https://www.southernliving.com/recipes/classic-southern-buttermilk-pie>

<https://www.finedininglovers.com/article/sean-brocks-ridiculously-easy-buttermilk-pie-recipe>

<https://www.mindofachef.com/recipes/2017/11/7/buttermilk-pie>

Recipe Inspired by: Chef Sean Brock loves the jiggly texture of the pie and its smooth custard-like filling. His available recipe used 12 eggs and 6 cups of sugar, so we prepared an inspired recipe adapted from his original one.

About the Recipe: During the Depression and WWII, Southern women made pies with ingredients that were available. These vintage pies were simple, featuring pantry staples. Buttermilk pie is sweet and slightly tangy with a creamy, smooth texture. Simple lemon and vanilla extract were occasionally added along with a generous amount of sugar.