

BUTTERMILK PIE



Ingredients

- 2 cups sugar
- 1/2 cup butter or 1/2 cup margarine, room temperature
- 4 tablespoons flour
- 3 eggs, slightly beaten
- 1 cup buttermilk
- 1 1/2 teaspoons vanilla
- 1 unbaked 9-inch pie shell

Directions

1. In a large bowl cream together sugar, butter and flour. Add eggs, buttermilk and vanilla.
2. Pour into unbaked pie shell and bake for 1 hour at 325 degrees or until knife inserted in center comes out clean.
3. Cool and serve.