

Magic Crust Custard Pie - The Easiest Pie That Bakes Its Own Crust

Magic Crust Custard Pie ??



OVEN
350°F

TIME
45 min

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INGREDIENTS

- ... cup unsalted butter, melted and slightly cooled
- 4 large eggs
- $\frac{3}{4}$ cup granulated sugar
- 1 pinch salt
- 2 cups milk (whole milk preferred)
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ cup all-purpose flour
- Ground nutmeg, for topping

DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 350°F (175°C). Lightly grease a 9.5-inch pie plate.
- 2. Blend the Batter:** Add melted butter, eggs, sugar, salt, milk, vanilla, and flour into a blender or food processor. Blend for 30 seconds, or until smooth and fully combined.
- 3. Pour and Sprinkle:** Pour the batter into the prepared pie dish. Sprinkle the top lightly with ground nutmeg for that classic custard flavor.
- 4. Bake:** Bake in the middle rack of the oven for 45 minutes, or until the top is golden and the center is just set with a slight jiggle.
- 5. Cool and Serve:** Let the pie cool completely at room temperature. Serve chilled or at room temp with your favorite topping.

TIPS FOR SUCCESS

Use room temperature eggs for the smoothest blend.

Don't skip the nutmeg-it gives this pie its classic aroma and warm spice.

Let the pie cool fully before slicing so it sets properly.

Store leftovers covered in the fridge for up to 4 days.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/magic-crust-custard-pie-the-easiest-pie-that-bakes-its-own-crust/>