

Magic Crust Custard Pie (No Crust Needed-It Bakes Its Own!)

This Magic Crust Custard Pie Is My Go-To Dessert Trick



OVEN
350°F

TIME
5 min

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INGREDIENTS

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

DIRECTIONS

1. Preheat your oven to 350°F (175°C).
2. Blend the batter: Add all ingredients (except nutmeg) to a blender or food processor. Blend on high speed for 30 seconds, until smooth.
3. Pour & prep: Pour the batter into a greased or buttered 9.5-inch pie plate. Sprinkle a light dusting of nutmeg on top.
4. Bake: Place in the middle rack of the oven and bake for 45 minutes, or until the center is just set and lightly golden on top.
5. Cool: Let cool on a wire rack. The pie will puff up while baking and settle as it cools.
6. Serve: Slice and enjoy warm, chilled, or at room temperature.

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

Original recipe: <https://chefmaniac.com/magic-crust-custard-pie-no-crust-needed-it-bakes-its-own/>