

Old Fashioned Egg Custard Pie: A Timeless Comfort Dessert

Old Fashioned Egg Custard Pie: Don't LOSE This Recipe



OVEN
350°F

TIME
45-55 min

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INGREDIENTS

- 1 unbaked 9-inch pie crust (store-bought or homemade)
- 3 large eggs
- 3/4 cup granulated sugar
- 2 cups whole milk
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg (plus extra for garnish)

DIRECTIONS

1. Let's bake this wonderfully comforting : Old Fashioned Egg Custard Pie:
2. Prepare : Pie Crust: If using a store-bought frozen pie crust, follow package directions for thawing (if necessary) and baking. If using a fresh or homemade crust, you might want to crimp the edges decoratively. Place the unbaked pie crust on a baking sheet to catch any potential spills.
3. Preheat : Oven: Preheat your oven to 350°F (175°C).
4. Prepare the : Custard Filling: In a large mixing bowl, lightly beat the 3 large eggs.
5. Whisk in : Wet Ingredients: Gradually whisk in the granulated sugar until well combined. Then, slowly whisk in the whole milk, vanilla extract, and salt until the mixture is smooth and uniform.
6. Add : Nutmeg: Stir in the 1/4 teaspoon ground nutmeg.
7. Pour into : Crust: Carefully pour the custard filling into the unbaked pie crust.
8. Bake the : Pie: Carefully transfer the baking sheet with the pie to the preheated oven. Bake for 45-55 minutes, or until the custard is set around the edges but still has a slight wobble in the very center when gently shaken. The top should be lightly golden.
9. Cool: Remove the pie from the oven and place it on a wire rack to cool completely at room temperature. The custard will continue to set as it cools.
10. Garnish and : Serve: Once completely cool (and ideally chilled for an hour or two for the best slicing), sprinkle a little extra ground nutmeg over the top for garnish. Slice and serve!

SWAPS & NOTES

Pie Crust: Using a store-bought unbaked pie crust is a fantastic shortcut that makes this recipe incredibly easy.

If you have a favorite homemade pie crust recipe, feel free to use it!

Milk: Whole milk is highly recommended for the richest, creamiest custard.

Using lower-fat milk will result in a less decadent texture.

TIPS FOR SUCCESS

Don't Overbake: Overbaking can lead to a rubbery or tough custard.

Look for that slight wobble in the center; it will set fully as it cools.

Cool Completely: Allowing the pie to cool thoroughly, and even chilling it, is essential for the custard to firm up and for clean slices.

Warm Milk (Optional): Some bakers like to gently warm the milk before adding it to the egg mixture, as it helps to create an even smoother custard.

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

Original recipe: <https://chefmaniac.com/old-fashioned-egg-custard-pie-a-timeless-comfort-dessert/>