

Classic Lemon Buttercup Pie: Tangy, Sweet & Creamy Southern Dessert

perfect balance of tart lemon and creamy sweetness



OVEN
350°F

TIME
5-10 min

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INGREDIENTS

For the Pie Crust: 1 (9-inch) unbaked pie crust (store-bought or homemade)

For the Filling: 1 cup granulated sugar

... cup all-purpose flour

1/8 tsp salt

1 cup buttermilk

2 large eggs, lightly beaten

... cup (1/2 stick) unsalted butter, melted

2 tbsp fresh lemon juice

1 tsp lemon zest

For Topping (Optional, Choose One): Meringue: 2 egg whites, ... cup granulated sugar

Whipped Cream: 1/2 cup heavy cream, 1 tbsp powdered sugar, ... tsp vanilla extract

Lemon slices and extra lemon zest for garnish

DIRECTIONS

1. Prepare Pie Crust: Preheat your oven to 350°F (175°C). Place your 1 (9-inch) unbaked pie crust in a pie plate. If using a store-bought crust, prick the bottom with a fork a few times to prevent bubbling.
2. Make the Lemon Buttercup Filling: In a large mixing bowl, whisk together the 1 cup granulated sugar, ... cup all-purpose flour, and 1/8 teaspoon salt. In a separate medium bowl, whisk together the 1 cup buttermilk, 2 lightly beaten large eggs, ... cup (1/2 stick) melted unsalted butter, 2 tablespoons fresh lemon juice, and 1 teaspoon lemon zest. Pour the wet ingredients into the dry ingredients. Whisk until thoroughly combined and smooth.
3. Pour and Bake Pie: Pour the prepared lemon buttercup filling into the unbaked pie crust. Carefully place the pie on a baking sheet (to catch any potential drips). Bake in the preheated oven for 40-50 minutes, or until the filling is set and the crust is golden brown. The center of the pie should be mostly firm with a slight jiggle.
4. Prepare and Add Topping (Optional):
5. For : Meringue: While the pie bakes (about 10 minutes before it's done), in a clean, dry bowl, beat 2 egg whites until foamy. Gradually add ... cup granulated sugar, beating on high speed until stiff, glossy peaks form. Once the pie is baked, spread the meringue over the hot pie, sealing it to the crust edges to prevent shrinking. Return to oven (or reduce oven temperature to 325°F/160°C) and bake for another 10-15 minutes, or until the meringue is golden brown.
6. For : Whipped Cream: In a cold bowl, beat 1/2 cup heavy cream with 1 tablespoon powdered sugar and ... teaspoon

vanilla extract until stiff peaks form.

7. 5. Cool & Serve: Remove the pie from the oven. Let it cool completely on a wire rack for at least 2-3 hours (or ideally, refrigerate until thoroughly chilled). This is crucial for the filling to set properly. Garnish with lemon slices and extra lemon zest if desired. Slice, serve, and enjoy your delightful Lemon Buttercup Pie!

SWAPS & NOTES

Pie Crust: An unbaked 9-inch pie crust is traditional.

You can use a store-bought refrigerated crust for convenience or your favorite homemade pie crust recipe.

Buttermilk: Buttermilk is crucial for the tender texture and tangy flavor of the filling.

If you don't have it, you can make a substitute: add 1 tablespoon of white vinegar or lemon juice to a measuring cup, then fill the rest of the cup with regular milk (whole or 2%) until it reaches 1 cup.

TIPS FOR SUCCESS

Fresh Lemon is Essential: Use fresh lemon juice and zest for the brightest, most authentic flavor.

Buttermilk for Texture: Buttermilk gives the pie its unique tender, creamy texture.

Don't substitute with regular milk unless making your own buttermilk.

Don't Overbake: Bake until the filling is set but still slightly tender.

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

Original recipe: <https://chefmaniac.com/classic-lemon-buttercup-pie-tangy-sweet-creamy-southern-dessert/>