

Fall in Love with This Apple Buttermilk Custard Pie

1 unbaked pie crust (9-inch)



OVEN
350°F

TIME
45-50 min

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INGREDIENTS

- 1 unbaked pie crust (9-inch)
- 3 cups peeled and sliced apples (such as Granny Smith or Honeycrisp)
- 1 cup buttermilk
- 3 large eggs
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 2 tablespoons all-purpose flour

Instructions:

Preheat your oven to 350°F (175°C).

Place the sliced apples in the unbaked pie crust, spreading them evenly.

In a mixing bowl, whisk together the buttermilk, eggs, sugar, vanilla extract, cinnamon, nutmeg, salt, and flour until smooth.

Pour the custard mixture over the apples in the pie crust, ensuring the apples are well coated.

Bake in the preheated oven for 45-50 minutes, or until the custard is set and the top is lightly golden.

Allow the pie to cool for at least 30 minutes before slicing. Serve warm or chilled.

Nutritional Information:

Serving Size: 1 slice (1/8 of pie)

Calories: 250

Total Fat: 10g

Saturated Fat: 4g

Cholesterol: 70mg

Sodium: 150mg

Total Carbohydrates: 38g

Dietary Fiber: 2g

Sugars: 20g

Protein: 4g

Cooking Tips:

For added flavor, consider using a mix of apple varieties for a more complex taste.

Serve with a dollop of whipped cream or a scoop of vanilla ice cream for an extra treat.

If you prefer a sweeter pie, adjust the sugar to your taste.

Conclusion:

DIRECTIONS

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2. Place the sliced apples in the unbaked pie crust, spreading them evenly.
3. In a mixing bowl, whisk together the buttermilk, eggs, sugar, vanilla extract, cinnamon, nutmeg, salt, and flour until smooth.
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20. Conclusion: This Apple Buttermilk Custard Pie is sure to become a favorite in your dessert repertoire. We'd love to hear your thoughts on this recipe! Don't forget to follow for more delicious recipes and share your baking adventures with us!

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

Original recipe: <https://chefmaniac.com/fall-in-love-with-this-apple-buttermilk-custard-pie/>