

Old-Fashioned Magic Crust Egg Custard Pie (Just Blend and Bake!)

The Magic Crust Custard Pie: A Dessert That Bakes Its Own Crust



OVEN
350°F

TIME
45 min

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INGREDIENTS

Butter (1/4 cup): Melted and cooled slightly. This provides the richness for both the crust and the custard.

Eggs (4 large): The structural backbone of the custard.

Granulated Sugar (3/4 cup): Just enough sweetness without being overpowering.

Salt (1 pinch): To balance the sweetness and enhance the vanilla.

Milk (2 cups): Use whole milk for the creamiest results.

Vanilla Extract (2 teaspoons): High-quality vanilla makes a huge difference here.

All-Purpose Flour (1/2 cup): This is the "magic" ingredient that sinks to the bottom to form the crust.

Nutmeg: For that classic, warm spice finish on top.

Swaps and Notes:

The Coconut Twist: If you want to transform this into a Coconut Cream Pie, stir in 1 cup of flaked coconut before baking. The coconut will rise to the top and toast beautifully, similar to the flavor profile of these Easy Coconut Macarons.

Lemon Custard: Swap the vanilla for lemon extract and add a tablespoon of fresh lemon zest for a bright, citrusy version.

Milk Alternatives: While whole milk is best, you can use 2% or even a heavy cream blend if you want

an ultra-decadent texture.

Step-by-Step Instructions:

Prep the Oven: Preheat your oven to 350°F (175°C). Grease a 9.5-inch pie plate lightly with butter or non-stick spray.

The 30-Second Blend: Place the melted butter, eggs, sugar, salt, milk, vanilla, and flour into a blender or food processor.

Mix it Up: Blend for exactly 30 seconds. You want it completely smooth and well-incorporated.

The Pour: Pour the liquid mixture directly into your prepared pie plate. Don't worry if it looks very thin-that's exactly how it should look!

The Garnish: Sprinkle a generous dusting of nutmeg over the top.

Bake to Perfection: Place in the middle rack of the oven and bake for 45 minutes. The pie is done when the center is set but still has a very slight jiggle, and the edges are golden brown.

Tips for Success:

Room Temperature Eggs: Using room temperature eggs helps the fats emulsify better in the blender, resulting in a smoother custard.

Don't Over-Blend: 30 seconds is the sweet spot. Over-blending can create too many air bubbles, which might affect the "magic" separation of the crust.

Let it Cool: This pie must cool to room temperature (or even chill in the fridge) before slicing. This allows the custard to fully set and the crust to firm up.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 185 kcal

Fat: 9g

Carbohydrates: 22g

Protein: 5g

Sugar: 18g

Storage and Leftover Tips:

Refrigeration: Cover leftovers tightly with plastic wrap or foil and store in the fridge for up to 4 days.

Freezing: I do not recommend freezing custard-based pies, as the texture can become grainy and "weep" liquid upon thawing.

More Recipes You Will Love:

Cake Mix Cookies - Another incredible time-saving baking hack!

DIRECTIONS

1. **Prep the : Oven:** Preheat your oven to 350°F (175°C). Grease a 9.5-inch pie plate lightly with butter or non-stick spray.
2. **The 30-: Second Blend:** Place the melted butter, eggs, sugar, salt, milk, vanilla, and flour into a blender or food processor.
3. **Mix it : Up:** Blend for exactly 30 seconds. You want it completely smooth and well-incorporated.
4. **The : Pour:** Pour the liquid mixture directly into your prepared pie plate. Don't worry if it looks very thin-that's exactly how it should look!
5. **The : Garnish:** Sprinkle a generous dusting of nutmeg over the top.
6. **Bake to : Perfection:** Place in the middle rack of the oven and bake for 45 minutes. The pie is done when the center is set but still has a very slight jiggle, and the edges are golden brown.
7. **Tips for Success: Room Temperature Eggs:** Using room temperature eggs helps the fats emulsify better in the blender, resulting in a smoother custard.
8. **Don't : Over-Blend:** 30 seconds is the sweet spot. Over-blending can create too many air bubbles, which might affect the "magic" separation of the crust.
9. **Let it : Cool:** This pie must cool to room temperature (or even chill in the fridge) before slicing. This allows the custard to fully set and the crust to firm up.
10. **Serving Suggestions and Pairings:** This pie is wonderful on its own, but a dollop of fresh whipped cream never hurts. If you are serving this as part of a larger dessert spread, it pairs beautifully with

other fruit-based treats like Chocolate Chip Banana Bread.

11. For a true "classic dessert" night, serve this alongside a scoop of vanilla bean ice cream or even a small portion of Big Family Banana Pudding for the ultimate crowd-pleasing finale.
12. Nutritional Information (Per Serving): Based on 8 servings
13. Calories: 185 kcal
14. Fat: 9g
15. Carbohydrates: 22g
16. Protein: 5g
17. Sugar: 18g
18. Storage and Leftover Tips: Because of the high egg and milk content, this pie should not be left out on the counter for more than two hours.
19. Refrigeration: Cover leftovers tightly with plastic wrap or foil and store in the fridge for up to 4 days.
20. Freezing: I do not recommend freezing custard-based pies, as the texture can become grainy and "weep" liquid upon thawing.
21. More Recipes You Will Love: If you enjoyed this easy-to-make dessert, you have to try these other fan favorites from the site:
22. Cake : Mix Cookies - Another incredible time-saving baking hack!
23. Old-: School No-Bake Cookies - Perfect for when you don't want to turn on the oven.
24. Easy : Coconut Macaroons - Just 3 ingredients for chewy, coconut perfection.
25. Final Thoughts: The Magic Crust Custard Pie is proof that you don't need fancy techniques to make a gourmet-tasting dessert. It's a recipe that has stood the test of time for a reason-it's foolproof, delicious, and always gets a "How did you do that?" from guests.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/old-fashioned-magic-crust-egg-custard-pie-just-blend-and-bake/>