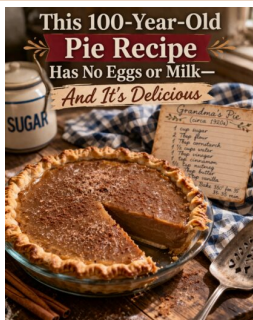


This 100-Year-Old Pie Recipe Has No Eggs or Milk—And It's Delicious

2 tablespoons all-purpose flour



OVEN
350°F

TIME
30 to 35 min

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INGREDIENTS

For the pie crust:

1 unbaked 9-inch pie crust

For the filling:

1 cup granulated sugar

2 tablespoons all-purpose flour

1 tablespoon cornstarch

1/4 teaspoon salt

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1 1/2 cups water

1 tablespoon apple cider vinegar

2 tablespoons butter or dairy-free butter alternative

1 teaspoon vanilla extract

Optional for topping:

Cinnamon sugar

Whipped topping or dairy-free whipped topping

DIRECTIONS

1. Preheat your oven to 350°F. Place the unbaked pie crust into a 9-inch pie plate if it is not already fitted.
2. In a medium saucepan, whisk together the sugar, flour, cornstarch, salt, cinnamon, and nutmeg.
3. Slowly whisk in the water until smooth.
4. Cook the mixture over medium heat, stirring often, until it thickens slightly.
5. Remove from the heat and stir in the vinegar, butter, and vanilla extract.
6. Pour the filling into the prepared pie crust.
7. Bake for 30 to 35 minutes, or until the filling is set and the crust is golden.
8. Let the pie cool completely before slicing so the filling can firm up properly.
9. If desired, sprinkle lightly with cinnamon sugar before serving.

SWAPS & NOTES

If you want to keep the recipe fully dairy-free, use a plant-based butter alternative in place of regular butter.

The vanilla adds warmth, but it can be left out if you want a more stripped-down, old-fashioned flavor.

A homemade crust is always lovely, but a store-bought crust works just fine here and keeps the recipe easy.

For a slightly brighter flavor, a little lemon juice can be used in place of the vinegar, though the vinegar gives the pie that classic old-school pantry feel.

TIPS FOR SUCCESS

Be patient when cooking the filling on the stovetop.

You want it to thicken slightly before it goes into the crust, which helps the finished pie slice more cleanly.

Stir frequently so the mixture stays smooth and does not scorch.

Letting the pie cool fully is important.

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

Original recipe: <https://chefmaniac.com/this-100-year-old-pie-recipe-has-no-eggs-or-milk-and-its-delicious/>