

## *Buttermilk Pie*

**1/2 CUP BUTTER (MELTED)                      1 CUP  
SUGAR**  
**3 EGGS (BEATEN)                                1 TSP. VANILLA**  
**1/4 TSP. NUTMEG OR CINNAMON**  
**1 CUP WHOLE BUTTERMILK**  
**3 TBSP. FLOUR**

Melt butter in a batter bowl, then add sugar and whisk well. Add eggs and whisk, then add flour and whisk. Add buttermilk, vanilla, and spice and whisk again. Place uncooked pie shell on the oven rack and pour filling into the pie shell (best to do this in the oven to prevent filling sloshing out of the pie pan). Bake at 325 degrees F for 55-60 minutes. Cover edges of pie crust if you can.

## *Chess Pie*

**3/4 CUP SUGAR                                      2 EGGS (BEATEN)**  
**1/2 CUP EVAPORATED MILK                      1 TBSP. FLOUR**  
**1/2 TBSP. WHITE VINEGAR                      1 TSP. VANILLA**  
**1/2 STICK BUTTER (1/4 CUP), MELTED**  
**2 TBSP. CORNMEAL (I USE WHITE LILY CORNMEAL  
MIX)**

Chess Pie: Mix sugar with butter, then add eggs and beat well. Add milk, flour, vanilla, vinegar, and cornmeal, then mix well with a whisk. Pour into an uncooked pie crust and bake at 375 degrees F for 25-35 minutes or until set and golden brown. Take out and cool on a wire rack.