



## Classic Buttermilk Pie

READY IN



75 min.

SERVINGS



10

CALORIES



280 kcal

DESSERT

### Ingredients

- 0.5 cup butter melted
- 1.3 cup buttermilk
- 3 eggs
- 2 tablespoons flour
- 1 cup sugar
- 1 pie crust dough (see below)
- 1 teaspoon vanilla extract

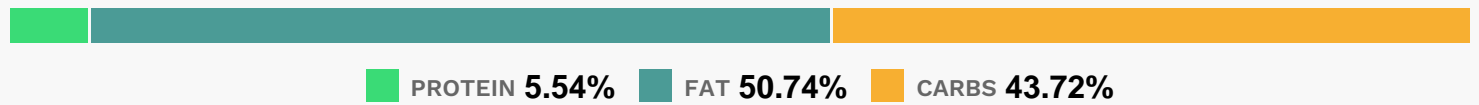
### Equipment

oven

## Directions

- Preheat oven to 325 degrees. Beat eggs slightly and add sugar and flour. Then add melted butter and mix well.
- Add buttermilk and vanilla and mix. Dust the unbaked pie shell with a little bit of flour.
- Pour batter into shell, and then sprinkle a little more flour on top.
- Bake at 325 degrees until the custard is set, approximately 1 hour.

## Nutrition Facts



## Properties

Glycemic Index: 22.61, Glycemic Load: 15.25, Inflammation Score: -3, Nutrition Score: 4.0139130434783%

## Taste

Sweetness: 100%, Saltiness: 23.11%, Sourness: 2.69%, Bitterness: 1.39%, Savoriness: 12.94%, Fattiness: 77.36%, Spiciness: 0%

## Nutrients (% of daily need)

Calories: 280.16kcal (14.01%), Fat: 15.96g (24.56%), Saturated Fat: 8.21g (51.29%), Carbohydrates: 30.95g (10.32%), Net Carbohydrates: 30.48g (11.08%), Sugar: 21.53g (23.93%), Cholesterol: 76.81mg (25.6%), Sodium: 193.02mg (8.39%), Protein: 3.93g (7.85%), Selenium: 6.87µg (9.82%), Vitamin B2: 0.16mg (9.19%), Vitamin A: 404.59IU (8.09%), Phosphorus: 68.24mg (6.82%), Folate: 22.69µg (5.67%), Vitamin B1: 0.08mg (5.23%), Calcium: 48.32mg (4.83%), Manganese: 0.09mg (4.6%), Vitamin B12: 0.27µg (4.58%), Vitamin D: 0.65µg (4.36%), Iron: 0.76mg (4.25%), Vitamin B5: 0.4mg (4.04%), Vitamin E: 0.5mg (3.35%), Vitamin B3: 0.59mg (2.95%), Zinc: 0.38mg (2.56%), Potassium: 80.53mg (2.3%), Vitamin B6: 0.04mg (2.14%), Vitamin K: 2.17µg (2.07%), Magnesium: 7.74mg (1.93%), Fiber: 0.47g (1.86%), Copper: 0.03mg (1.68%)