

Vinegar Pie

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



203 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons cider vinegar
- ☐ 2 large eggs
- ☐ 1 tablespoon flour all-purpose
- ☐ 10 servings accompaniment: lightly whipped cream sweetened
- ☐ 10 servings flaky pastry dough
- ☐ 1 cup sugar
- ☐ 1 cup water cold

Equipment

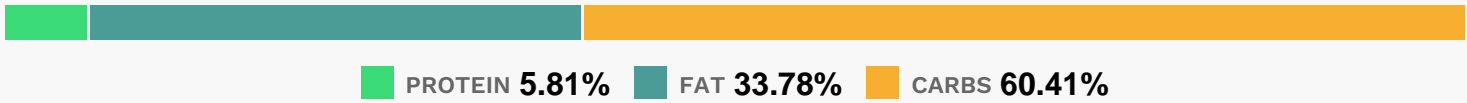
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wooden spoon
- ☐ kitchen thermometer
- ☐ aluminum foil
- ☐ wax paper
- ☐ rolling pin
- ☐ tart form

Directions

- ☐ Roll out half of pastry dough (reserve remainder for another use) on a lightly floured surface with a floured rolling pin into a 12-inch round. Fit dough into tart pan and trim excess, leaving a 1/2-inch overhang. Fold overhang inward and press against side of pan to form a rim that extends 1/4 inch above pan. Prick bottom of shell all over with a fork and chill 15 minutes.
- ☐ Preheat oven to 400°F.
- ☐ Line shell with foil and fill with pie weights.
- ☐ Bake in middle of oven until edge is pale golden and sides are set, about 20 minutes.
- ☐ Remove weights and foil and bake shell until bottom is golden, 8 to 10 minutes more.
- ☐ Whisk together eggs and 1/4 cup sugar in a bowl until blended well.
- ☐ Whisk together flour and remaining 3/4 cup sugar in a 1-quart heavy saucepan, then whisk in water and vinegar. Bring to a boil, whisking until sugar is dissolved.
- ☐ Add to egg mixture in a slow stream, whisking constantly.
- ☐ Pour filling into saucepan and cook over moderate heat, stirring constantly with a wooden spoon, until filling coats back of spoon and registers 175°F on an instant-read thermometer, 12 to 15 minutes. (Do not boil.) Immediately pour filling into a 2-cup glass measure. If pie shell is not ready, cover surface of filling with a round of wax paper.
- ☐ Reduce oven temperature to 350°F, then pour hot filling into baked pie shell in middle of oven and cover rim of crust with a pie shield or foil (to prevent overbrowning).

Bake pie until filling is set, 15 to 20 minutes, then cool completely in pan on a rack. Dust evenly with cinnamon.

Nutrition Facts



Properties

Glycemic Index:22.31, Glycemic Load:18.05, Inflammation Score:-2, Nutrition Score:3.0704347782809%

Nutrients (% of daily need)

Calories: 203.22kcal (10.16%), Fat: 7.71g (11.87%), Saturated Fat: 4.04g (25.27%), Carbohydrates: 31.04g (10.35%), Net Carbohydrates: 30.66g (11.15%), Sugar: 21.13g (23.47%), Cholesterol: 57.75mg (19.25%), Sodium: 113.22mg (4.92%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.99g (5.97%), Selenium: 7.87µg (11.25%), Vitamin B1: 0.11mg (7.51%), Vitamin B2: 0.12mg (6.94%), Folate: 22.79µg (5.7%), Vitamin A: 271.5IU (5.43%), Manganese: 0.11mg (5.33%), Iron: 0.84mg (4.64%), Vitamin B3: 0.83mg (4.13%), Phosphorus: 35.1mg (3.51%), Vitamin B5: 0.21mg (2.14%), Calcium: 19.42mg (1.94%), Copper: 0.03mg (1.64%), Zinc: 0.23mg (1.55%), Fiber: 0.38g (1.52%), Vitamin B12: 0.09µg (1.48%), Vitamin D: 0.2µg (1.33%), Magnesium: 4.6mg (1.15%), Vitamin B6: 0.02mg (1.15%)