

DESSERT

Vinegar Pie VII

13 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
210 min	30 min	180 min	8	\$0.43	246 kcal



Vinegar Pie VII takes about 3 hours and 30 minutes from beginning to end. This recipe serves 8. One portion of this dish contains approximately 3g of protein, 9g of fat, and a total of 246 calories. For 43 cents per serving, this recipe covers 3% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 1 tablespoon butter
- ☐ 2 tablespoons all-purpose flour
- ☐ 1 9-inch (9 inch) pie crust, baked
- ☐ 2 tablespoons distilled white vinegar
- ☐ 2 eggs, beaten
- ☐ ½ teaspoon lemon extract
- ☐ 1 cup water
- ☐ 1 cup white sugar

EQUIPMENT Whisk, Double boiler

Method

- 1 In a double boiler, combine sugar and flour.
- 2 Mix well, then whisk in vinegar, eggs, and water. Cook until thickened, stirring constantly. Just before removing from heat, stir in butter or margarine and lemon extract.
- 3 Pour mixture into baked pastry shell. Chill before serving.

Nutrition per serving

246

KCAL

3 g

PROTEIN

9 g

FAT

39 g

CARBS

Saturated Fat	3.3 g · 21% of daily needs
Fibre	0.7 g · 3% of daily needs
Sugar	25 g · 28% of daily needs
Sodium	131 mg · 6% of daily needs
Cholesterol	44.7 mg · 15% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/vinegar-pie-vii-142301