

## Granny's Buttermilk Pie

### Ingredients

1 -9 inch pie shell  
3 large eggs  
1 1/2 cups granulated sugar  
1 1/2 cups buttermilk  
3 tablespoons all-purpose flour  
1 1/2 teaspoons vanilla  
1 teaspoon lemon extract  
6 tablespoons unsalted butter, melted

### Instructions

Preheat the oven to 350 degrees.

Beat eggs, sugar, buttermilk & flour together. Add vanilla and lemon extracts and stir to combine. Pour the mixture into the prepared pie shell. Place the pie plate on a cookie sheet in case it bubbles up. Carefully pour the melted butter on top of the pie.

Bake for 45 minutes until set. When you jiggle it will look like jello and will continue to firm up when it cools.