

Buttermilk Pie

Show: Emeril Live Episode: Southern Tastes



Level: Easy
Total: 35 min
Prep: 10 min
Cook: 25 min
Yield: 8 servings

Ingredients:

- 1 1/2 cups granulated sugar
- 1 tablespoon flour
- 1 tablespoon grated lemon zest
- 4 large eggs
- 1 cup buttermilk
- 1 stick butter, melted
- 1 unbaked 10-inch basic pie crust shell

Directions:

Preheat the oven to 350 degrees F. In a large mixing bowl, combine the sugar, flour, and lemon zest. Whisk in the eggs, 1 at a time. Stir in the buttermilk and melted butter. Pour the buttermilk mixture into the pie shell and bake until the top is lightly browned and the center sets, about 25 minutes. Remove from the oven and cool to room temperature. Slice the pie into individual servings. Garnish with the whipped cream and mint.



Recipe from Emeril Lagasse

Related Pages

[Tamale Pie Recipe](#)

[Anita's Impossible Buttermilk Pie](#)

[Lemon Buttermilk Pie Recipe](#)

Recipe

[Chocolate Buttermilk Pie Recipe](#)

[Lemon-Buttermilk Pie Recipe](#)

[Old-Fashioned Lemon Buttermilk](#)

Pie Recipe