Orange Buttermilk Pie (Grandma Sprenger’s recipe)

Ingredients:

For crust:

1 C flour

1/3 C butter

1 Tbsp sugar

1 tsp orange rind

¼ C orange juice

½ tsp salt

For filling:

1 C sugar

3 Tbsp flour

1 Tbsp orange juice

3 eggs

1 pt (2 cups) buttermilk

¼ C butter, melted

Instructions:

1. Preheat oven to 450
2. For the crust, mix flour, orange rind, salt and sugar
3. Cut in the butter
4. Add orange juice, and mix to create a stiff dough
5. Press into bottom and sides of pie pan
6. For filling, mix sugar, flour and salt
7. Separate eggs, and beat whites til stiff and set aside
8. Beat yolks in separate bowl and add to the sugar/flour mixture
9. Add buttermilk, melted butter and orange juice and mix well
10. Fold in stiffly beaten egg whites
11. Pour into pie crust in pie pan
12. Bake at 450 for 10 min
13. Lower heat to 350 and bake another 30 min longer
14. Chill before eating