

## **Name of Dish: Buttermilk Pie**

Buttermilk pie falls into the special genre of pastries called “desperation pies” that have emerged from the southern U.S. states. These pies were developed using only staple ingredients that are affordable or available even in the worst economic times. While these pies are a reflection of economic distress, they are also a symbol of people’s unique ability to make do with what they have and create memorable and desirable dishes even without luxury or expensive ingredients. Therefore, this buttermilk pie recipe represents, perhaps, an opportunity to be in solidarity with the poor this Lenten season, particularly our brothers and sisters in the Appalachian region who have shared this recipe with us.





## Ingredients

- 3 eggs
- 1 ½ cups white sugar
- ½ cup butter, softened
- 3 tablespoons all-purpose flour
- 1 cup buttermilk
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1 (9 inch) unbaked pie crust

## Directions

### Step 1

Preheat oven to 350 degrees

### Step 2

Beat eggs until frothy. Add butter, sugar, and flour. Beat until smooth.

### Step 3

Stir in buttermilk, lemon juice and vanilla. Pour into pie shell.

### Step 4

Bake for 40 – 60 minutes, or until center is firm.