

Magic Crust Custard Pie

written by The Recipe Exchange | February 3, 2015

Ingredients

1/4 c margarine
4 eggs
3/4 c white sugar
1 pinch salt
2 c milk, 2%
2 tsp vanilla extract
1/2 c all purpose flour

Directions

Put all ingredients into a blender. Blend for 30 seconds.

Pour into buttered 9 inch pie pan. Sprinkle with nutmeg.

Bake at 350 degrees for 45 minutes. The flour will settle to make its own crust.