

Buttermilk Peach Pie

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Ingredients

3 eggs
1 1/2 cups granulated sugar
1/2 cup buttermilk
1/2 cup melted real butter
2 heaping Tbls. all-purpose flour
1 tsp. vanilla extract
1/4 tsp. ground nutmeg
16 oz. can peach slices – drained
(1) 9" un-baked pie crust

Directions

Beat together eggs, sugar, buttermilk, butter, flour, vanilla, and nutmeg; set aside.

Place the pie crust in a 9" pie plate; fold over edges and press down with a fork.

Arrange peaches evenly in the pie crust; pour prepared mixture evenly over the peaches.

Bake in a 350 degree oven for 40 minutes, or until crust is golden and center does not jiggle when shaken.

Serve hot OR cold.