

Old Fashioned Custard Pie

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Ingredients

1 (9 inch) Unbaked Pie Crust (at room temp)
3 Eggs Beaten
3/4 Cup Sugar
1/4 Teaspoon Salt
1 Teaspoon Vanilla Extract
2 1/2 Cups Milk
1 Egg White
Nutmeg

Directions

Preheat oven to 350

Mix together eggs, sugar, salt, and vanilla with electric mixer until blended, stir in milk.

Line a 9 inch pie plate with the unbaked pastry, with a slight dusting of flour on the bottom side of the pastry. Lightly brush the bottom and sides of the crust with the egg white, not the rim of the crust. This helps prevent the crust from getting soggy. Pour custard mix into pie crust. Sprinkle top of custard with nutmeg.

Bake for 60 minutes at 350. Pie will be set with just a little jiggle when you shake it a little.

Cool on a wire rack completely before refrigerating.