

Buttermilk Creme Burlee Pie

This pie couldn't be any more simple and taste like you spent hours.....

3 eggs beaten

1/2 cup low fat buttermilk

1 tsp. vanilla extract

1 cup sugar

1 Tbsp cornstarch

1/2 tsp salt

1/2 cup melted butter, then cooled

1 – 9 inch UNBAKED pie crust

Heat oven to 350.

Mix together the eggs, buttermilk, and vanilla until thick and creamy.

Combine the sugar, cornstarch and salt in a separate medium bowl, then add melted butter and mix thoroughly.

Combine the egg mixture into the sugar mixture and mix well.

Pour the filling into an unbaked pie shell that is in a greased pie dish.

Bake 55 minutes, or until the top is golden brown.

Let the pie cool, then place in refrigerator until ready to serve!

Enjoy!