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# Lemon Buttermilk Pie

*Janna Andrews*

*Nettles Island Cooking in Paradise - 2014*

**1 nine-inch unbaked pie crust**  
**3 eggs, beaten**  
**1 stick butter, melted**  
**1 1/4 cups sugar**  
**1 tablespoon flour**  
**2/3 cup buttermilk**  
**1/4 teaspoon salt**  
**1 1/2 teaspoons vanilla extract**  
**1 teaspoon lemon extract**  
**1 teaspoon lemon peel, minced or grated**

Preheat the oven to 325 degrees.

In a bowl, combine the eggs and butter (cooled). Beat until frothy. Add the sugar and flour. Mix. Add the buttermilk, salt, vanilla, lemon extract and lemon peel. Stir to combine. Pour into the pie crust.

Bake at 325 degrees for 10 minutes. Raise the temperature to 350 degrees. Bake for 50 minutes more.

## **Dessert**

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*Per Serving (excluding unknown items): 2122 Calories; 108g Fat (45.4% calories from fat); 26g Protein; 267g Carbohydrate; trace Dietary Fiber; 890mg Cholesterol; 1852mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 19 1/2 Fat; 17 Other Carbohydrates.*