## Old Timey Buttermilk Pie

## Patricia Cooper

3 eggs, beaten ½ cup butter or ¼ cup 1 cup buttermilk rendered butter 1 tsp. vanilla 1 ½ cups sugar 1/4 tsp. nutmeg 3 rounded Tbsp. flour

Cream butter and sugar; add eggs. Add flour. Beat well. Stir in buttermilk and vanilla. Pour in unbaked pie shell. Bake at 350° for 40 to 50 minutes.

## Mama's Pumpkin Pie

Lindsey Pilarczyk

½ of a 15-oz. package refrigerated pie crusts 1 can (15 oz.) 100% pumpkin ½ tsp. salt 1 can (15 oz.) sweetened condensed milk 2 large eggs, lightly beaten

<sup>2</sup>/<sub>3</sub> cup firmly packed light

brown sugar

2 Tbsp. sugar

1 ¼ tsp. ground cinnamon

½ tsp. ground ginger

½ tsp. ground nutmeg

¼ tsp. ground cloves

Fit pie crust into a 9-inch pie plate according to package directions; fold edges under, and crimp.

Combine pumpkin and remaining ingredients; beat at medium speed with an electric mixer 2 minutes. Pour into pie crust. Bake at 425° for 15 minutes. Reduce heat to 350°; bake 50 minutes or until a knife inserted in center comes out clean. Cool on wire rack.