

Gluten Free Buttermilk Pie

(Makes One 9" Pie)

Dry Ingredients:

½ Cup New Hat Baking All Purpose Baking Blend

Wet Ingredients (At Room Temperature):

1 Cup Buttermilk (See our recipes page for a homemade recipe)

3 Large Eggs

1 Teaspoon Vanilla Extract

1/3 Cup Melted Butter

1 ½ Cup Sugar

Directions:

👉 Grease a 9" pie pan and preheat the oven to 350°F.

👉 Use a blender or food processor to mix together the sugar, buttermilk, baking blend, eggs, vanilla, and melted butter.

👉 Pour into greased pan and bake for about 30 minutes, or until a knife comes out clean.

