



Mattie's Buttermilk Pie

1 stick butter or margarine, softened
2 cups sugar
3 tablespoons all-purpose flour
3 eggs
1 cup buttermilk
1 teaspoon vanilla extract
1 unbaked 9-inch pie shell

Cream butter; gradually add sugar, beating well. Add flour and beat until smooth. Add eggs and beat until combined. Stir in buttermilk and vanilla and beat well. Pour into pie shell. Bake at 400 degrees for 5 minutes. Then reduce oven temperature to 350 degrees and bake an additional 45 minutes or until set.

Yield: one 9-inch pie.