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Old Fashioned Egg Custard Pie

Introduction

If you're looking for a deliciously comforting dessert that evokes the essence of home and

nostalgia, old-fashioned egg custard pie is a perfect choice. This classic pie, enriched with creamy custard, spices, and a hint of vanilla, offers a taste of tradition in every bite. Whether you're celebrating the holidays or simply indulging in a sweet treat, this egg custard pie is sure to satisfy your cravings.

Detailed Ingredients

1 unbaked pie shell (I use deep dish)
3 large eggs
1/2 cup of sugar
1/2 teaspoon of salt
1/2 teaspoon of nutmeg
2-2/3 cups of milk
1 teaspoon pure vanilla extract

Prep Time

15 mins

Cook Time, Total Time, Yield

Cooking time: 50 mins
Total time: 1 hour 5 mins
Yield: 8 servings

Preparation

Step 1: Preheat the oven to 350°F.

Beat your eggs slightly, then add sugar, salt, nutmeg, milk, and vanilla extract. Beat well and pour into the unbaked pie shell. Bake for 35 to 40 minutes. Remove from the oven and cool.

Sprinkle the top of the pie with fresh ground nutmeg and serve.

The holidays are coming! If you enjoy baking and holiday treats, come join our baking

group.



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Detailed Directions and Instructions

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