



Old Fashioned Egg Custard Pie



www.savorydiscovery.com

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.



www.savorydiscovery.com

Old Fashioned Egg Custard Pie

Detailed Directions and Instructions

Step 1: Preheat the Oven

Pre-heat the oven to 350°F (175°C).

Step 2: Prepare the Filling

In a mixing bowl, slightly beat 3 large eggs. Then add 1/2 cup of sugar, 1/2 teaspoon of salt, 1/2 teaspoon of nutmeg, 2-2/3 cups of milk, and 1 teaspoon of pure vanilla extract. Beat the mixture well until all ingredients are thoroughly combined.

Step 3: Assemble the Pie

Pour the prepared filling into the unbaked deep dish pie shell.

See also Raspberry Apple Crisp

Step 4: Bake the Pie

Bake the pie in the preheated oven for 35 to 40 minutes, or until the custard is set and a knife inserted into the center comes out clean.

Step 5: Cool and Serve

Remove the pie from the oven and allow it to cool. Once cooled, sprinkle the top with freshly ground nutmeg before serving.

Notes

Serving Size

This recipe yields 8 servings.

Preparation and Cooking Time

Preparation time is approximately 15 minutes, and cooking time is around 50 minutes.

Tip for Extra Flavor

For an enhanced flavor experience, allow the pie to chill in the refrigerator for a few hours after cooling before serving.

Join the Community

If you enjoy baking and holiday treats, consider joining our baking group for more delicious recipes and tips!



www.savorydiscovery.com

Old Fashioned Egg Custard Pie

Cook techniques

Prepping the Pie Shell

Ensure your pie shell is well-floured and chilled before pouring in the custard mixture for a flaky crust.

Egg Beating

Lightly beat the eggs until the yolks and whites are blended, avoiding over-beating to keep the custard smooth.

Mixing the Custard

Combine the eggs with sugar, salt, nutmeg, milk, and vanilla extract. Mix until just incorporated to maintain a creamy texture.

Pouring the Mixture

Carefully pour the custard mixture into the unbaked pie shell, using a ladle if necessary to avoid spilling.

Baking

Bake at 350°F for 35 to 40 minutes, or until the custard is set but still slightly jiggles in the center, avoiding overbaking for a tender custard.

Cooling

Allow the pie to cool completely before removing it from the pie dish to ensure it holds its shape.

See also Pork and Kimchi Potstickers Recipe

Nutmeg Topping

Sprinkle fresh ground nutmeg on top before serving for added flavor and presentation.

FAQ

Can I use a store-bought pie crust?

Yes, a store-bought crust is a convenient option that can save time while still producing a delicious pie.

How do I know when the custard is done?

The custard should be set around the edges but still slightly wobbly in the center. It will continue to firm up as it cools.

Can I use low-fat milk?

Yes, but using whole milk will provide a richer and creamier texture to your custard.

What's the best way to store leftovers?

Store leftover pie in the refrigerator, covered, for up to 3 days.

Can I freeze custard pie?

Yes, you can freeze it, but the texture may change slightly. It's best enjoyed fresh.

What spices can I add for more flavor?

You can experiment with cinnamon or vanilla bean for a twist on the

traditional nutmeg flavor.



www.savorydiscovery.com

Old Fashioned Egg Custard Pie

Conclusion

The Old Fashioned Egg Custard Pie is a delightful classic that brings warmth and nostalgia to any gathering. Its creamy texture and subtle spices make it a perfect dessert to enjoy during the holidays or any special occasion. This pie not only satisfies the sweet tooth but also allows for creativity in serving. Whether enjoyed warm or chilled, it's sure to be a hit with family and friends.

Spiced Pumpkin Custard Pie

Combine the flavors of fall by adding pumpkin puree and pumpkin pie spices to the custard base before baking for a delightful twist.

Coconut Custard Pie

Incorporate shredded coconut into the custard mixture for a tropical flavor that adds texture and sweetness to the classic recipe.

See also Nutella Stuffed French Toast

Lemon Zest Custard Pie

Add fresh lemon zest and a splash of lemon juice to brighten the custard, creating a refreshing and tangy alternative to the traditional pie.

Chocolate Custard Pie

Melt some dark chocolate and blend it into your custard mixture for a rich and decadent chocolate custard pie that chocolate lovers will adore.

Berry Topped Custard Pie

After baking, top the cooling pie with a mix of fresh berries like strawberries, blueberries, and raspberries for added flavor and a pop of color.



www.savorydiscovery.com

Old Fashioned Egg Custard Pie