

# Anne Byrn's Shaker Buttermilk Pie

Serves: 12

Hands On Time: 10 minutes

Total Time: 1 hour and 30 minutes



## Ingredients

1 recipe for [a single unbaked pie crust](#)

1 3/4 cups sugar

2/3 cup full-fat buttermilk

4 large eggs

6 tablespoons lightly salted butter, melted

1/2 teaspoon vanilla

## Instructions

Place a rack in the center of the oven and heat the oven to 350 degrees.

Using a rolling pin, roll out the pie dough on a well-floured counter and transfer it into a [9-inch pie plate](#). Gently press the dough into the edges of the pan and trim off any excess. Crimp the edges as desired and prick the crust with a fork about a dozen times to vent it.

In a large bowl, combine the sugar, buttermilk, eggs, butter and vanilla. Beat with a wooden spoon until well-combined, 40 to 50 strokes total. Pour the batter into the pastry-lined pan.

Bake until the pie is well browned and mostly firm to the touch, but still a little jiggly, 40 to 45 minutes. Let rest at least 30 minutes before serving. For best results, let the pie rest for several hours.

*Photo: Danielle Atkins*

**SOURCE:** [https://www.southernkitchen.com/recipes/dessert/anne-byrn-s-shaker-buttermilk-pie?utm\\_source=Southern+Kitchen&utm\\_campaign=64fc45d15c-](https://www.southernkitchen.com/recipes/dessert/anne-byrn-s-shaker-buttermilk-pie?utm_source=Southern+Kitchen&utm_campaign=64fc45d15c-)

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