

apple butter pie

INGREDIENTS

Buttermilk pie crust (or the type of crust you prefer)

2 large eggs

1 – 14 ounce can sweetened condensed milk

2 teaspoons cinnamon

¼ teaspoon nutmeg

¼ teaspoon ginger

½ teaspoon salt

1 teaspoon vanilla

1 cup apple butter

MAKES ONE 9-INCH PIE

DIRECTIONS

1. Preheat oven to 325°.
2. Roll out pie crust dough and press into a 9-inch pie dish. Place in the refrigerator until completely solid (about 30 minutes).
3. Meanwhile, using a hand mixer, beat two eggs until they are pale and fluffy. This will take a couple of minutes.
4. Pour in the sweetened condensed milk, cinnamon, nutmeg, ginger, salt, and vanilla. Beat everything until fully combined. Then add the apple butter and stir until well combined.
5. Pour the filling into the prepared pie crust and set pie plate onto a cookie sheet before placing it into the oven.
6. Bake the pie for 1 hour and 15 minutes. Then turn the oven off and let it sit inside for another 15 minutes.
7. Remove the pie from the oven and place the dish on a rack to cool completely. Refrigerate covered after the pie is cool.

This pie can be stored in an airtight container at room temperature for up to three days or the refrigerator for up to one week. Remove from the refrigerator about an hour before serving for best results.

Recipe for Buttermilk Pie Crust can be found at <https://www.andersonandgrant.com/2020/09/buttermilk-pie-crust.html>