



Lemon Buttermilk Pie

Preparation Time: 10 mins

Cooking Time: 45-50 mins

Serves: 6

Difficulty: Easy

INGREDIENTS

125 grams unsalted butter
1 $\frac{3}{4}$ cups of caster/fine sugar
3 eggs beaten
 $\frac{1}{3}$ cup plain flour
1 cup buttermilk
Zest of 1 lemon
Fresh nutmeg

Note:

- Nutmeg can be eliminated for nut allergies
- Sugar can be reduced by a $\frac{1}{4}$ cup if wanting less sugar or if at altitude.

DIRECTIONS

1. Preheat oven to 180c/356f
2. Cream butter and sugar with a mixer in a medium size bowl
3. Beat in eggs and flour
4. Fold in buttermilk and lemon zest with a spatula
5. Pour into a sweet short crust pastry and sprinkle with nutmeg
6. Bake 45-50 mins or until middle isn't sagging.
7. Remove from oven and set on cooling rack to cool.

Note:

For altitude, lower the temperature and cook slightly longer.

