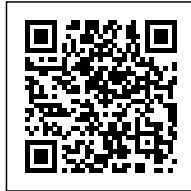




# GHOSTWOOD BUTTERMILK PIE





My friend Mel and I were visiting my youngest son at Tarleton State in nearby Stephenville, when I discovered buttermilk pie for the first time. My dessert life was changed that day. Being from the Midwest, that was not often on the dessert menu. Since then, I have had some interesting and delicious pies. Fifteen years later, it is still one of my all time favorites. With Easter approaching, I started thinking of the things I want to include in that great meal. Adding Ghostwood to this pie made it mellow and cuts the sweetness a little bit. Try it and let me know how you like it, and by the way make sure you use the Ghostwood whipped cream too.

## INGREDIENTS

### For the pie-

- 1 no-fail 9 inch pie crust
- 3 eggs, room temperature
- 1/2 c butter, melted and cooled
- 1 1/4 c granulated sugar
- 3 tbsp flour
- 1 c buttermilk, use the real thing, you can freeze what you don't use.
- 2 tsp vanilla
- 1 tbsp lemon juice
- 2 tbsp GHOSTWOOD
- 1/4 tsp salt
- 1/8 tsp nutmeg

### For the whipped cream-

- 1 c heavy cream
- 1 tbsp confectioners sugar
- 1 1/2 tbsp GHOSTWOOD

## INSTRUCTIONS

1. Prepare a 9 inch pie crust according to your own recipe or use store bought crust, use a deep dish one. A standard pie crust will overflow. Do not bake. Refrigerate for 30 minutes to ensure pie crust is completely chilled, this helps keep the crust crispy and flaky.
2. Preheat oven to 400 degrees.
3. Combine the eggs and granulated sugar in a large bowl. Whisk together until light and frothy, 2 to 3 minutes. Add in the remaining ingredients and whisk until smooth, it will be very thin.
4. Pour filling into prepared and chilled crust. I used a cookie sheet underneath in case it overflowed in the oven.



5. Bake at 400 degrees for 10 minutes. Without opening oven door, reduce temperature to 350 degrees. Bake an additional 40 to 50 minutes, until the pie is set along the edges and an instant read thermometer inserted in the middle of the pie reads 200 degrees. The top will be puffy.
6. Remove from oven and let cool for at least 2 hours.
7. While the pie cools, make your Ghostwood whipped cream. Using a mixer, whip the cream until soft peaks form, add sugar and GHOSTWOOD. Mix until medium peaks form.