

Buttermilk Chess Pie



- 2 cups Food Club sugar
- 2 tablespoons Food Club all-purpose flour
- 5 large eggs
- 2/3 cup buttermilk
- 1/2 cup Food Club salted butter, melted
- 1 tablespoon Food Club vanilla extract
- 1 Food Club deep-dish pie crust, unbaked

Preheat oven to 350°F. In a large bowl, combine sugar and flour. Beat in the eggs and buttermilk until blended. Stir in the melted butter and vanilla. Pour filling into the pie crust. Bake in the preheated oven until filling is set (about 45 minutes). If the crust begins to brown too quickly, cover the edges of the pie crust with strips of aluminum foil. Let cool for at least 30 minutes before serving.