

# THE RECIPE OF...

## Buttermilk Pecan Pie

The author says: "This is the treasured "Golden Oldie" that my grandmother made so often whenever we'd come to visit. Grandma grew her own pecans, and we never tired of cracking them and picking out the meat when we knew we'd be treated to her special pie!"

- Mildred Sherrer, Fort Worth, Texas -

**TOTAL TIME: 15 MIN. BAKE: 55 MIN.**

**8 SERVINGS**

### Ingredients

- 1/2 cup butter, softened
- 2 cups sugar
- 5 large eggs
- 2 tablespoons all-purpose flour
- 2 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 1 cup chopped pecans
- 1 unbaked pastry shell (10 inches)

### Directions

- In a bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Blend in flour, lemon juice and vanilla. Stir in buttermilk and pecans. Pour into the pie shell. Bake at 325° for 55 minutes or until set. Cool on a wire rack. Store in the refrigerator.

### Test Kitchen Tips

- Keep your kitchen stocked and become a dough pro with these essential PASTRY TOOLS .

### Nutrition Facts

1 piece: 585 calories, 32g fat (12g saturated fat), 170mg cholesterol, 288mg sodium, 69g carbohydrate (52g sugars, 1g fiber), 8g protein.