

# Mom's Christmas Morning Buttermilk Pie

3<sup>rd</sup> place Winner

2025 Meant to be Broken, Egg-specially During the Holidays Recipe Contest

Crystal Johnson\* – Bedford County Fair Finalist

*“My mom made the best Buttermilk Pie in the world and always served it on Christmas morning – we didn’t have much growing up, but the one thing we always had was love. I am blessed to have been taught how to bake and how to love others from watching her – this pie is dedicated to her memory.”*

1 piecrust for 9” pie (refrigerated, roll-out or Crystal’s homemade\*\*)  
½ cup unsalted butter, melted and slightly cooled  
1 ½ cups granulated sugar  
4 large eggs, room temp  
3 ½ T flour  
1 cup buttermilk\*\*\*(we used full fat in testing)  
1 ½ teas. fresh lemon zest  
1 ½ T freshly squeezed lemon juice  
1 teas. pure vanilla extract  
1/8 teas. fine sea salt  
Garnish: Powdered sugar; rosemary sprigs and cranberries or raspberries; mint, etc.



- Preheat oven to 350° F. Arrange piecrust in 9” pie pan, fluting edges.
- Place melted butter in a large bowl. Blend in sugar with a whisk. Whisk in one egg at a time (don’t overmix), then whisk in the flour.
- Pour in buttermilk; add zest, juice, vanilla and salt. Whisk to combine.
- Place pie crust on a baking sheet and pour the mixture into crust. Bake in oven until the edges are set and the center of pie has a very slight jiggle – 45 – 50 minutes. *Check halfway through and tent with foil to prevent overbrowning.*
- Cool at least two hours. Refrigerate.
- Garnish as desired (for holiday – cranberries/ for summer - mint or begonia blossoms)

**Serves 8**

## **\*\*Crystal’s Homemade Pie Crust**

1 ¼ cups flour

½ teas. salt

¼ cup butter, cold/cubed

¼ cup shortening

¾ teas. white vinegar and ¼ cup ice water

Mix flour and salt in a large bowl. Cut in butter and shortening, using two knives, crisscross fashion or do this in a food processor – mixture should resemble coarse sand.

Add ice water/vinegar mixture; mix until dough comes together. Roll into a flat disk. Refrigerate 2 – 3 hrs., then roll lightly on floured surface; place in pie plate; flute edges.

**\*\*\*No buttermilk? Add 1 tablespoon fresh lemon juice to a 1 cup measuring cup then add enough whole milk to fill to one cup. Stir together and let sit for a minimum of 15 minutes to curdle.**



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