

Mrs. Booth's Egg Custard Pie

Mrs. Gertrude Bacon Booth in the Salem community shared this recipe—it came from her grandmother—so it's probably close to 200 years old. It was given to Dawn Smith who is Jane Ridgeway's niece.

3 eggs

1½ cup sugar (or use 1 cup sugar*)

1 tablespoon flour

1 cup milk

1 teaspoon vanilla

1 stick butter, melted (or use ½ stick of butter*)

Beat eggs until fluffy. Gradually add sugar and flour that has been pre-mixed. Then add milk vanilla and melted butter. Pour mixture into an on baked pie shell.

Bake at 325° or a very low oven temperature until mixture is set. Test by inserting knife in the center of pie. If it comes up clean, the pie is done. Usually an hour or so.

*Jane's note: I have reduced sugar to 1 cup and the butter to half stick, and it does great.

Submitted by Jane Ridgeway