

Heritage Recipes

You can share old family recipes and traditions

Egg Custard Pie

From Nancy

In loving memory of my grandmother,
Lettie Armstrong Glattli.
Born 1902 Marion County, Florida
Died 1996 Polk County, Florida



Though I never learned to make Grandma's pie crust, antique aluminum pie pans from Wear-Ever and "homemade" piecrusts from Pillsbury allow me to make a perfectly acceptable version of her Egg Custard Pie. Knowing this was my favorite, she always had one waiting for me whenever I came to visit. Years after she died I took one of these to a church potluck dinner. As they stood in line to fill their dinner plates, I observed two elderly men pointing to the dessert table. One said to the other, "Is that a custard pie? I think that's a custard pie!" As soon as they had filled their dinner plates the two men quickly set them down and headed back to the dessert table, each helping himself to a large slice of the pie. I didn't see them return for second helpings, but by the time I reached the dessert table that night the pie was gone! Had I known it would be so popular I would have made several of them.

Egg Custard Pie

4 eggs
2 cups milk
1 cup sugar
1 teaspoon vanilla
nutmeg

Stir eggs, milk, sugar and vanilla until well blended. Pour into pie shell, sprinkle generously with nutmeg, and bake at 350 for 45-50 minutes or until set.

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Depending on the quantities of ingredients she had on hand, Grandma sometimes used a small can of evaporated milk then added enough whole milk to this to equal two cups. My mother varied the recipe slightly by using 1/2 teaspoon of vanilla and 1/2 teaspoon of lemon extract instead of the 1 teaspoon of vanilla.

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