

Egg Custard Pie



Ingredients

- 3 eggs, beaten
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ tsp. salt
- 1 tsp. vanilla
- 1 premade pie shell
- 1 egg white
- $2\frac{1}{2}$ cups milk, scalded
- $\frac{1}{4}$ tsp. ground nutmeg

Info

- **Prep:** 10
- **Cook:** 40-50
- **Serves:** 1 pie
- [Source](#)

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Directions

1. Preheat oven to 400 degrees.
2. In a large bowl, combine eggs, sugar, salt, and vanilla. Whisk in scalded milk.
3. Brush the inside of the pie shell with the egg white to prevent the shell from getting soggy.
4. Pour filling into crust and sprinkle the ground nutmeg over the top.
5. Bake for 40-50 minutes until set. Allow to cool to room temperature before serving. Top as

desired—with fresh berries or fruit.

[pie](#), [eggs](#), [vanilla](#), [milk](#), [nutmeg](#), [southern](#)

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