

TRANSPARENT PIE

So named for its almost transparent body, this pie is an up-South favorite.

YIELD: 6 TO 8 SERVINGS

*1 heaping tablespoon unsalted butter
1 cup sugar
1 egg
1 teaspoon vanilla
1 (9-inch) pie shell, unbaked
Whipped cream, for serving*

Preheat the oven to 400°. Cream the butter and sugar in a bowl. Add the egg and vanilla, beating until well mixed. Pour into the crust and bake about 30 minutes. Serve with whipped cream.

Recipes from Old Virginia
Virginia Association for Family
and Community Education
Hume, Virginia