

Egg Custard Pie

(Aunt) Gladys East

Ingredients (makes one Pie):

4 eggs
2 cups milk (I use 1- $\frac{3}{4}$ cups milk)
 $\frac{1}{2}$ cup sugar
2 level tablespoons plain flour

Directions:

Sprinkle Nutmeg on top.
Bake 10 minutes 450°
Then 20 minutes 350°

NOTE: This recipe was given - by my Great-Aunt - to us sometime in the 50's-60's. She assumed you would place in a Glass Pyrex Pie Pan. This recipe if cooked properly will make its own crust. Sometimes the crust may not fall all the way to the bottom as it is cooking, if not mixed well enough, and cooked as shown. This does not affect the taste of the pie, just will be curious looking when served.