

Custard Pie

Ingredients

- Pie crust (see Editor's Notes)
- 3 eggs, beaten
- 2 cups milk
- 1/2 cup sugar
- 1 tsp vanilla
- 1/4 tsp nutmeg

Instructions

1. Beat the eggs. Combine with the milk, sugar, vanilla, and nutmeg, mixing until the sugar is dissolved.
2. Pour the mixture into a pie shell.
3. Bake at 350°F for 1 hour.

Editor's Notes

- ***"Custard Pie"***: The card lists no crust, though the title says "Pie." The crust is listed as an ingredient on the assumption of a standard unbaked pie shell. Its type and size are not specified.

Custard Pie

3 eggs beaten

1 t. vanilla

2 C. milk

$\frac{1}{4}$ t. nutmeg

$\frac{1}{2}$ C. sugar

350 degrees for 1 hour.