

# BUTTERMILK APPLE CUSTARD PIE



## For the Streusel:

¼	Cup	All Purpose Flour
¼	Cup	Brown Sugar
¼	Teaspoon	Ground Cinnamon
2	Tablespoons	Butter, chilled and cut into small pieces

## For the Filling:

2½	Cups	Granny Smith Apples, peeled, cored & chopped (about 1#)
½	Cup	Sugar, divided
½	Teaspoon	Ground Cinnamon
3	Tablespoons	All Purpose Flour
¼	Teaspoon	Salt
3	Large	Eggs
1	Cup	Buttermilk
1	Teaspoon	Vanilla Extract

## Directions:

1. *For the Streusel:* Combine the flour, brown sugar and cinnamon in a food processor. Add butter and pulse until mixture resembles coarse crumbs. Set aside.
2. *For the Filling:* Coat large skillet with pan spray. Add the apples, cinnamon and ¼ cup of sugar. Saute over medium heat for 3 minutes, stirring occasionally. Spoon into pre-made pie crust.
3. Whisk remaining sugar, flour, salt, eggs, buttermilk and vanilla until smooth. Pour over the apples and bake at 325° for 30 minutes. Reduce oven temperature to 300°, sprinkle streusel mixture over the top and bake another 40 minutes. Chill 1 hour before serving.