

# Heritage Recipes

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## Warm Apple Buttermilk Custard Pie

From Susie for Jana

This recipe comes from our friend, Jana, who recently passed away after a hard fought battle with cancer. Jana was a special person who always viewed life as a joyful experience. She shared this recipe in one of her last emails. It is a variation of a recipe from "Cooking Light". When you make this recipe -- think of our friend, Jana (1948-2005).

### Warm Apple Buttermilk Custard Pie

The key to both a flaky piecrust and crisp streusel topping is to keep them as cold as possible before putting them into the oven.

Crust:

- 1 - ¼ cup all purpose flour
- 1 T sugar
- ½ tsp salt
- 4 T butter ice cold cut into small pieces
- 3 T shortening ice cold cut into small pieces
- 4-5 T ice water

Combine flour, sugar and salt in food processor. Add butter and shortening. Pulse about 10 times to blend. Flour and fat should be shape of peas. Add ice water and pulse briefly to combine. Pour all into plastic zip lock bag and knead until well combined. Refrigerate for at least two hours.

Streusel:

- 1/3 cup all purpose flour
- 1/3 cup packed brown sugar
- 1/2 tsp ground cinnamon
- 1/2 tsp allspice
- 2 1/2 T chilled butter, cut into small pieces

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Filling:

- 5 cups sliced peeled Granny Smith apples (about 2 pounds)
- 1 cup granulated sugar divided
- 1/2 tsp ground cinnamon
- 2 T all-purpose flour
- 1/4 tsp salt
- 3 large eggs
- 1 3/4 cups buttermilk
- 1 tsp vanilla extract

Preheat oven to 325°.

To prepare crust: roll dough into a 14-inch circle; fit into a 9-inch deep dish pie plate. Fold edges under and flute. Place pie plate in refrigerator for 45 minutes and then in freezer until ready to use (at least 25 minutes). (Can be prepared ahead of time.)

To prepare streusel: lightly spoon 1/3 cup flour into a dry measuring cup; level with a knife. Combine 1/3 cup flour, brown sugar, and 1/2 teaspoon cinnamon in a medium bowl; cut in butter with a pastry blender or 2 knives until the mixture resembles coarse meal. Place streusel in refrigerator.

To prepare the filling: heat a large nonstick skillet coated with cooking spray over medium heat. Add sliced apple, 1/4 cup granulated sugar, and 1/2 teaspoon cinnamon; cook 10 minutes or until the apple is tender, stirring mixture occasionally. Spoon the apple mixture into prepared crust.

Combine remaining 3/4 cup granulated sugar, 2 tablespoons flour, salt, and eggs, stirring with a whisk. Stir in buttermilk and vanilla. Pour over apple mixture. Bake at 325° for 30 minutes. Reduce oven temperature to 300° (do not remove pie from oven); sprinkle streusel over pie. Bake at 300° for 40 minutes or until set. Let stand 1 hour before serving.

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