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Southern Lemony Custard Pie

Prep time: 2 hrs

Servings: 10

Inspired by the Southern tradition of buttermilk pie, our lactose-free, lemony, custard version has a lovely balance of sweet and sour and comes with an all-butter, flaky crust that gently hugs the creamy filling. There is familiarity but also an elegance to the look and flavor of this very simple pie that will please a wide range of holiday guests, from picky children to sophisticated foodies.

Green Valley Creamery

Ingredients

For all butter crust:

- 1 stick Green Valley Creamery Lactose-Free Butter
- 1 $\frac{1}{4}$ cups all-purpose flour
- 2 tsps sugar
- $\frac{1}{4}$ tsp salt
- 3-4 Tbsps very cold water
- 1 egg, slightly beaten for egg wash (optional)

For filling:

- 4 eggs
- 1 cup sugar
- 3 Meyer lemons, zest and juice
- 3 Tbsp flour, sifted
- $\frac{1}{4}$ cup lactose-free butter, melted
- 1 $\frac{1}{2}$ cups Green Valley Creamery Lactose-Free Plain Kefir

Instructions

Crust:

- Cut butter into $\frac{1}{2}$ inch pieces, place on a plate and freeze for 30 minutes.
- In the bowl of a food processor, mix butter, sugar and salt until well combined.
- Add frozen butter cubes and pulse up to 10 times until the butter pieces are about pea size.
- Transfer butter flour mixture to a large bowl.
- Add ice water, two tablespoons at a time, and use your hands and fingertips to lightly "œfluff" it into the dough until just combined. The dough is ready

when it holds together, even if a few crumbs fall off.

- Decant dough onto a flat work surface and knead gently, 3-6 times.
- Shape into a disc about 7 inches in diameter, wrap in plastic wrap and refrigerate for 30-40 minutes.

Filling and pie:

- Preheat oven to 350F
- Mix sugar and flour in a small bowl.
- In a large bowl, gently stir together eggs, sugar and flour mix, melted butter, and lemon zest and stir until no clumps remain.
- Roll out the dough, place in a 9inch metal or cast-iron pan and crimp border. Carefully apply the egg wash to the border, being careful not to let it drip onto the pan.
- Stir kefir into to egg mix and then add the lemon juice, mix until just combined.
- Pour liquid mix into the unbaked pie crust and carefully place on the middle rack of the oven. Bake for 35-45 minutes until set and slightly browned on the top.
- Let cool completely before serving.