

One Step Buttermilk Pie

1 1/2 Cups sugar, 1 cup buttermilk, 1/2 cup Bisquick, 1/3 cup melted butter, 1 teaspoon vanilla extract and 3 eggs.

Beat all ingredients together until smooth. Pour into a greased or foil lined 8" Dutch oven. Bake at 350 degrees for 30 minutes, or until a knife inserted in the middle comes out clean. Use about 11 briquettes on the top and about 5 on the bottom.

The center will not be set when it is done. When the knife comes out clean, let it set for a minimum of 5 minutes, without the lid. This will allow the center to set.

I line my oven with foil, so I can lift the pie out. It is called a pie, but it is more like a very moist cake. I sometimes add more Bisquick to make it even more cake like.

If you use a 10" oven, double the recipe.

When not using a dutch oven, pour into 9 X 1 1/2 inch pie pan and bake at 350 for about 30 minutes or until a knife comes out clean. Then let it set for about 5 minutes to allow the center to set.