

A Recipe From *tikkido*

Apple Butter Pie

<https://tikkido.com/blog/apple-butter-pie-recipe>

Apple Butter Pie Ingredients:

- one unbaked, single pie crust
- three eggs, beaten
- 2/3 cup sugar
- 2 cups (16 ounces) apple butter
- 1/2 cup heavy cream
- 1/2 cup evaporated milk

Instructions:

1. Make or purchase an unbaked, single crust pie crust.
2. Beat the eggs, mix in the sugar, milk, and cream, and then whisk in the apple butter.
3. Fill a standard pie tin with the custard mixture. Bake at 425 for 15 minutes, then drop the temperature to 350 and bake for a further 40-50 minutes, until a knife in the center of the pie comes out clean.
4. Let cool for at least 2 hours before serving.

