

## **Jeff Davis Pie**

3 cups sugar

½ cup butter

½ tablespoon flour (Or ½ teaspoon of arrowroot or ¾ teaspoon of corn starch)

¼ teaspoon salt

1 teaspoon vanilla

4 eggs beaten lightly

1 cup milk

Cream the sugar and butter together.

Blend flour, salt, and vanilla into mixture and beat well.

Add the eggs then stir the milk into mixture.

Line two 9 inch pie pans with pie crust.

Pour in the filling.

Bake in 450 degree oven for 10 minutes.

Then, reduce heat 350 degrees for another 30 minutes or until filling is firm.

*If arrowroot or corn starch is used, this recipe is GLUTEN FREE.*