

# TRADITIONAL CHESS PIE

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## **Ingredients:**

1 unbaked 9-inch pie crust (homemade or store-bought)  
1 1/2 cups granulated sugar  
1 tbsp cornmeal  
1 tbsp all-purpose flour  
1/4 tsp salt  
1/2 cup unsalted butter, melted  
1/4 cup whole milk or buttermilk  
1 tbsp white vinegar (or substitute with lemon juice)  
1 tsp vanilla extract  
3 large eggs, lightly beaten

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## **Directions:**

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1. Preheat your oven to 350°F (175°C). Place the unbaked pie crust in a pie dish and set aside.
2. In a mixing bowl, whisk together the sugar, cornmeal, flour, and salt. Add the melted butter, milk, vinegar (or lemon juice), and vanilla extract, mixing well. Finally, whisk in the eggs until the filling is smooth and fully combined.
3. Pour the filling into the prepared pie crust, spreading it evenly. Place the pie in the preheated oven and bake for 50 to 55 minutes, or until the filling is set and golden brown on top. The pie may have a slight jiggle in the center, which will firm up as it cools.
4. Allow the Chess Pie to cool completely before slicing. This will help the filling set, making for cleaner slices.
5. Enjoy & Serve the pie at room temperature or chilled. It's delicious on its own, but you can add a dollop of whipped cream or a sprinkle of powdered sugar if you'd like.

### Tips:

**Cornmeal:** The small amount of cornmeal gives Chess Pie its signature texture and a slight nutty flavor.

**Tangy Touch:** The vinegar or lemon juice adds a subtle tang that balances the sweetness beautifully.