

# Old Fashioned Egg Custard Pie

Yield: 8 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-custard-pie-recipe>

## Ingredients:

- 1 pie shell unbaked standard, homemade or commercial, Pillsbury recommended
- 3 large eggs beaten
- 12 ounces evaporated milk
- 1 cup granulated sugar
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon ground nutmeg
- 2 tablespoons all purpose flour

## Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 90 milligrams
4. Fat: 14 grams
5. Fiber: 1 grams
6. Protein: 7 grams
7. SaturatedFat: 5 grams
8. Sodium: 210 milligrams
9. Sugar: 25 grams

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