



CORN PIE

1 unbaked 8 inch pie crust
½ dozen corn white, yellow or bicolor
4 Tbsp. butter
1 Tbsp. flour
¼ tsp. salt
Dash of pepper
¼ cup of milk
1 additional 8 inch pie crust for top of pie

INSTRUCTIONS

Cut corn off the cob raw. Place in pie crust. Dot with butter. Sprinkle flour, salt, and pepper over the corn. Pour milk over all. Lay 2nd crust on top and seal edges of the crusts together. Using a sharp knife, cut 5 slits in the top crust to allow steam to escape while baking. Bake at 350 degrees for 1 hr.



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