



# Corn Pie

Author: Bob and Robin Young

Categories: Main Dish - Vegetable

Servings: 10

Description: An old family Pennsylvania Dutch (German) recipe

Source: : This recipe also has a pie crust recipe with it. A Cuisinart can be used for mixing the crust.

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 40 minutes

Serving Ideas: Serve with sliced fresh tomatoes.

## Ingredients - Crust

2 1/2 c All-Purpose Flour

1/4 t Sea Salt

11 T cold salted Butter  
cut into cubes

5 T Cold Water

## Ingredients - Pie Filling

10 ears fresh Corn

2 T All-Purpose Flour,  
unbleached

3 T Butter at room  
temperature

3/4 t fresh ground  
Nutmeg

1/2 t Cinnamon

1/2 c Whole Milk

## Directions - Crust

1) Combine the flour and salt in a bowl. Add the cold butter in chunks and mix until mixture resembles coarse crumbs. Add enough ice cold water, 1 T at a time, and cut in until the dough just comes together. Try not to over-work the dough.

2) Cut the dough ball into two pieces, one piece slightly larger than the other. Form into a round and flat piece and wrap in plastic wrap. Put into refrigerator for a minimum of 30 minutes.

## Directions - Filling

1) Pre-heat oven to 400 degrees F

2) Remove the corn from the cob into a bowl, along with the liquid and grits.

3) Combine the flour, spices and butter. Add to the corn.

4) Remove the larger dough ball from the refrigerator. Roll out to about 2" larger than the pie pan.

5) Put fork holes in the dough and cook off for 10 minutes. Let cool.

6) Pour the corn mixture into the pie crust. Add the milk.

7) Roll out the smaller dough ball and place on top of the corn mixture.

8) Place aluminium foil over the edges to protect from over-cooking. Put 4 cuts along the edge of the pie and one across the center.

9) Place in the oven and cook for 35 minutes. Remove the aluminium foil from the edges and cook for another 20 minutes, or until bubbly and brown.

10) Remove from oven and let cool for 10 minutes. Serve with sliced fresh tomatoes.