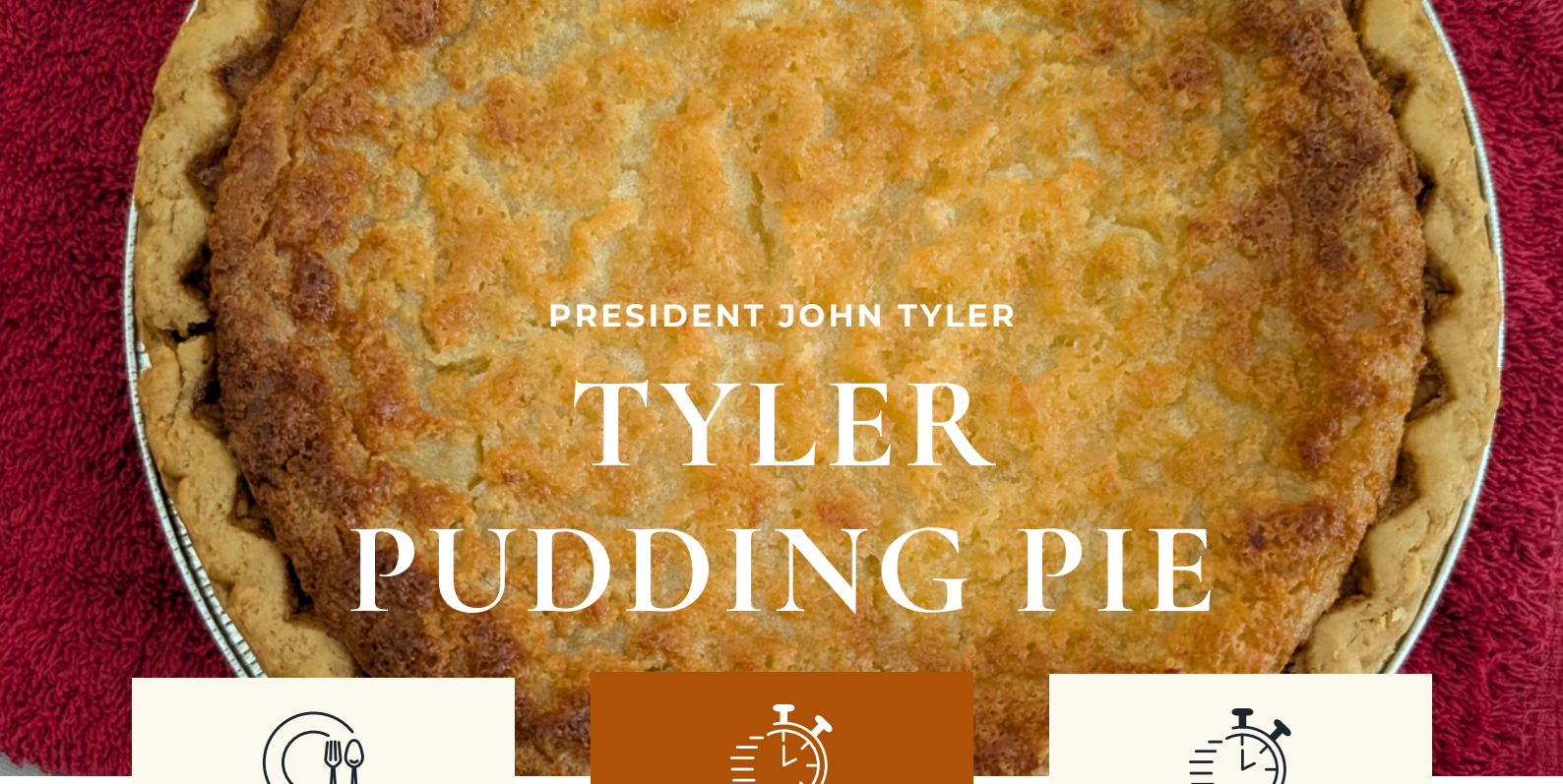


PRESIDENT JOHN TYLER

TYLER PUDDING PIE

8 SERVINGS

10 MIN
PREP TIME

1 HOUR
30 MIN
COOK TIME

INGREDIENTS

- 4 eggs
- 1 teacup of sugar, or 6 ounces, or ¾ cup
- 1 teacup of butter, or 6 ounces, or 10 tablespoons
- 1 teacup of sweet (table) cream (6 ounces, or 12 tablespoons)
- 2 tablespoons of flour
- 1 store-bought pie crust
- Dried coconut, lemon juice, vanilla extract (all optional)

INSTRUCTIONS

1. Preheat your oven to 350°F.
2. Cream the eggs with the sugar, then add butter.
3. Add the cream, followed by the flour. Add one or more of the optional ingredients if desired.
4. Place the batter in the pie crust and bake for 1 hour and 30 minutes.
5. For the last 20–30 minutes, cover the pie with foil so the top doesn't get too brown.

NUTRITION PER SERVING (8 SERVINGS)

Calories 460 · Total Fat 32g · Saturated Fat 18g · Sodium 165mg · Total Carbohydrates 39g · Dietary Fiber .5g · Added Sugars 21g · Protein 4g

Adapted from: Exchange Place