

Our State eats

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Chess Pie

Yield: 6 servings.

- 1 cup light brown sugar**
- 4 large eggs**
- 4 tablespoons salted butter, melted**
- 3 tablespoons heavy cream**
- 1 teaspoon vanilla extract**
- 2 tablespoons cornmeal**
- 1 tablespoon all-purpose flour**
- 1 tablespoon apple cider vinegar**
- 1 unbaked pie shell**

Preheat oven to 350°.

In a large bowl using an electric mixer, beat sugar, eggs, butter, cream, and vanilla for 2 to 3 minutes. Add cornmeal, flour, and apple cider vinegar; mix well. Pour mixture into the pie shell. Bake for 45 to 55 minutes or until the center jiggles slightly. Let pie cool on a wire rack for 1 hour before serving.



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