

# Our State eats

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## Mom's Vinegar Pie

*Yield: 8 servings.*

- 4 large eggs, at room temperature**
- 1 cup light brown sugar**
- ¼ teaspoon kosher salt**
- 1 teaspoon vanilla extract**
- 6 tablespoons unsalted butter, melted**
- 2 tablespoons apple cider vinegar**
- 1 regular pie shell (not deep dish), unbaked**

Preheat oven to 350°.

Using an electric mixer, whisk together eggs, brown sugar, and salt until well combined. Add vanilla and butter; mix well. Whisk in apple cider vinegar until well incorporated.

Pour mixture into unbaked pie shell. Bake for about 35 minutes, until the top is nicely browned. The filling will rise and be slightly loose. Remove pie from oven and allow to cool. Serve at room temperature.



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