



Quick and Easy Super Yummy Magic Custard Pie

Prep time on this delicious little pie is about five minutes. It makes its own crust as it bakes, just like magic. The custard filling is scrumptious. This magic pie also magically disappears!

Ingredients	Per Slice Nutritional Data
<ul style="list-style-type: none"> • 1 cup fat free egg substitute • 2 cups non-fat milk • 1/4 cup fat free margarine • 1/2 cup all purpose flour • 3/4 cup granulated sugar • 2 teaspoons vanilla extract • 1 teaspoon brandy extract • 1/4 teaspoon ground nutmeg 	<ul style="list-style-type: none"> • Servings per recipe: 6 • Calories: 197 • Total Fat: 0.64g • Saturated Fat: 0.36g • Percentage of Calories from Fat: 3 • Cholesterol: 2mg • Sodium: 169mg • Carbohydrates: 39g • Protein: 8g

Preheat oven to 350 degrees. Spray a 9-inch glass or ceramic pie plate with non-stick cooking spray. Place all ingredients in blender. Blend on high speed for 10 seconds. Pour into baking dish.

Place on center rack of oven. Bake for 55 minutes or until top of pie turns nicely brown and custard is set in the middle. Do not over bake or custard will be tough. Chill well before serving. Serves 6.