

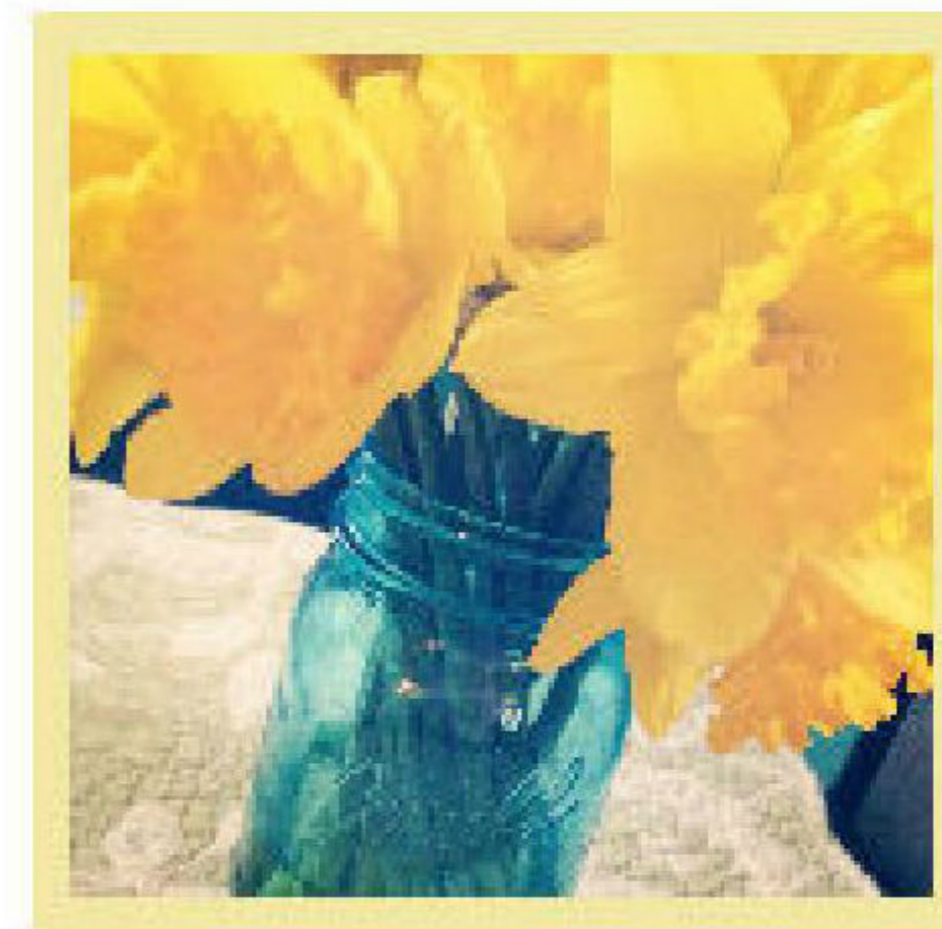
Lemon Buttermilk Chess Pie

For the crust:

1 1/4 cups all-purpose flour, plus more for rolling out the dough
1/4 teaspoon fine salt 3 to 4 tablespoons ice water
5 tablespoons unsalted butter, chilled and cut into small pieces
1/4 cup shortening, chilled 1 teaspoon fresh lemon juice

For the filling:

2 cups granulated sugar 2 tablespoons all-purpose flour 1/2 teaspoon fine salt
1 cup buttermilk, at room temperature 4 large eggs, at room temperature 4 large egg yolks, at room temperature
2 teaspoons vanilla extract 8 tablespoons unsalted butter, melted 2 teaspoons finely grated lemon zest



For the crust: Whisk the flour and salt in a large bowl until combined. Using a pastry blender or your fingers, cut the butter and shortening into the flour mixture until pea-size pieces, about 3 to 4 minutes. Drizzle in 3 tablespoons of the ice water and the lemon juice and mix just until the dough comes together. (Add the last tablespoon of ice water if the dough is too dry, but don't overwork the dough) Form the dough into a flat disk. Wrap it and refrigerate for at least 1 hour. Lightly flour a work surface and roll the dough out. Line a 9-inch pie plate with the dough, fold the excess under itself, and crimp the edges. Refrigerate the pie crust until ready to bake.

For the filling: Heat the oven to 350°F and arrange a rack at the lowest level. Place the pie plate on a baking sheet. Whisk the sugar, flour, and salt together in a large bowl. Add the buttermilk, eggs, egg yolks, and vanilla and whisk until smooth. Add the melted butter and lemon zest and whisk until smooth. Pour the mixture into the pie plate. Bake until the filling is just set in the middle and the top is golden brown, about 55 to 65 minutes. Place the pie on a wire rack and let it cool to room temperature before cutting.