

# Old Fashioned Water Pie

Don't judge a recipe by its name! One may think a water pie, or as it's sometimes called, "*depression pie*," would lack flavor, but you'd be wrong. This old-fashioned pie was made popular during the Great Depression, and it's all the things a pie should be...rich, sweet, decadent, and you got it, easy!

We love old-fashioned recipes, and this pie is definitely that. It came out of the Great Depression when home cooks had to make do with what they had. It's been my experience that simple is almost always better, and this dessert qualifies. *Flour, butter, vanilla, and of course, water* are what makes this homemade pie fabulous. As you can see it has NO eggs! You won't believe how easy it is and it's the perfect dessert to serve for any gathering or holiday because it needs to be made in advance.

## Ingredients

- 1 deep dish 9 inch pie crust uncooked
- 1 1/2 cups tap water
- 4 tablespoons all-purpose flour
- 1 cup white granulated sugar
- 1/2 teaspoon salt
- 2 teaspoons vanilla extract
- 5 tablespoons butter sliced

## Instructions

1. Pour water into uncooked pie shell.
2. Whisk together flour, sugar and salt. Sprinkle over water in pie crust. DO NOT STIR.
3. Drizzle on vanilla extract and add butter pats on top of pie. Bake in a preheated 400 degree oven for 30 minutes.
4. Reduce heat to 375 degrees and continue baking for 30 more minutes.

5. Pie will set up as it cools and is refrigerated.
6. It will look like it is not cooked when removed from oven but will set up once it is cold.

Source: <https://thesouthernladycooks.com/old-fashioned-water-pie/>