



SUGAR CREAM PIE

This is not a pretty pie, but it is sooo good.

- 2 cups heavy cream
- 1/2 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 cup granulated white sugar
- 3 tablespoons granulated white sugar, for sprinkling 1/2 cup whole milk
- 1 teaspoon vanilla
- 1 (9-inch) store-bought piecrust or your own
- 1 tablespoon butter
- 1 teaspoon cinnamon

Directions

1. Preheat oven to 350 degrees F. For filling: In a medium bowl, flour, brown sugar, 1/2 cup granulated sugar. Add cream, milk, and vanilla.
2. Put piecrust in a 9-inch pie pan and brush bottom and sides with melted butter. Pour filling into crust. Combine cinnamon and remaining 3 tablespoons sugar and sprinkle evenly on top. It'll seem like a lot - but don't skimp.
3. Bake pie until set and center is firm to touch, about 1 hour - depends on your oven. Cool on a wire rack.

The top will be very dark and will harden somewhat when cooled. This pie is better the next day. Everyone always asks for the recipe.

