

Classic Sugar Cream Pie

INGREDIENTS

1 pie shell, store-bought or homemade
2 cups heavy cream
1 cup sugar
1 cup half-and-half
2 egg yolks
1/3 cup all-purpose flour
2 tablespoons unsalted butter, melted
1 1/2 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/4 teaspoon nutmeg, optional
1/4 teaspoon salt

PREPARATION

Preheat oven to 350° F and place pie dough in a standard pie dish.

Combine sugar, flour, nutmeg and salt in a large bowl and whisk together.

Pour in heavy cream and mix together until fully blended and incorporated.

In a separate bowl, whisk together half-and-half, egg yolks and vanilla extract, then gently stir egg yolk mixture into heavy cream mixture.

Pour pie filling into pie crust, then crimp the edges of the pie dough and brush with melted butter.

Sprinkle cinnamon across the top of pie, then place in oven.

Bake for 60-70 minutes, or until center is just set, but still jiggles slightly when shaken. (After about 1 hour, pie filling will boil. Allow to bubble for 10 minutes then remove from oven.)

Remove from oven and let cool completely before slicing and serving. Enjoy!