

Cream Pie

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comments

This is my grandmother's recipe. She lived on a farm and used cream which she made fresh from the cows she milked. I don't think today's cream is as good, but as long as you get heavy cream and are sure it is really fresh, this makes a scrumptious pie.

notes

Preheat oven to 450 degrees.
You can either make your own pie shell, or buy one*.

Ingredients

prepare in advance

Measure

2 (heaping) T sifted flour
2 T dark brown sugar (sift after measuring)
1 C (scant) sugar
1/2 C whole milk
1 C heavy cream

Have available

Unbaked pie shell

complete recipe

Mix well in a saucepan the flour, brown sugar and white sugar.

Add the whole milk and cook slowly, stirring constantly, until clear, glossy, and creamy (it isn't necessary to boil).

Remove from the heat and add the heavy cream.

Pour into the unbaked pie shell.

Bake at 450 degrees until pie browns (12-15 minutes).

Turn oven back to 350 degrees.

Remove pie; stir carefully; return to oven.

Bake until filling puffs (about 11 minutes). Watch it.

* the pre-made shells are often small so there is some chance the pie will run over a little as it puffs up (it goes back down when cooling). So, if you use a pre-made shell you may want to put a cookie sheet on the rack below the pie, to catch drips.