



Noreen's Kitchen

Hoosier Sugar Cream Pie

Ingredients

1 baked pie shell
2 cups heavy cream
1 cup sugar
1 stick (1/2 cup) butter
1/4 cup corn starch
1/4 teaspoon salt

1/4 teaspoon ground nutmeg
1 tablespoon vanilla extract.

Topping

2 tablespoons granulated sugar
1 teaspoon cinnamon
1/4 teaspoon ground nutmeg

Step by Step Instructions

Preheat oven to 375 degrees.

Melt butter in a saucepan over medium heat.

In a bowl, stir sugar and corn starch together to combine. This will help the cornstarch to be more evenly distributed.

Add cream to melted butter in the saucepan. Add sugar/cornstarch mixture as well. Whisk together to combine.

Stir this mixture constantly over medium heat until it thickens and begins to boil. This can take 5 to 7 minutes.

Once mixture has begun to boil. Allow to boil for 1 minute to set the cornstarch.

Remove from heat and add vanilla and 1/4 teaspoon of ground nutmeg to the custard. Stir well to incorporate.

Pour custard into the prepared pie shell.

Mix 2 tablespoons of granulated sugar, 1 teaspoon of cinnamon and 1/4 teaspoon of nutmeg. Sprinkle evenly over the top of the pie.

Place pie on a baking sheet.

Bake for 25 minutes until the top is golden brown and the custard is bubbly.

Remove from oven and allow to cool completely.

This pie is best served chilled. Once cooled, place in the refrigerator for at least a few hours. You can, of course eat this at room temperature.

Enjoy!