

INDIANA SUGAR CREAM PIE



It's a little hard to believe, but this recipe is one of the most-sought recipes on my site. Or, maybe not. It's a great comfort pie.



- 2 cups white sugar
- $\frac{3}{4}$ cups all-purpose white flour
- $1\frac{1}{2}$ cups heavy whipping cream
- 1 cup milk
- 1 tsp. pure vanilla extract
- 3 Tbsp. unsalted butter
- Whole nutmeg
- 1 egg, beaten
- 1 open pie crust

Preheat oven to 450°F. Combine all ingredients, except for nutmeg, butter and egg, in a mixing bowl and combine using a whisk. Pour into pie crust. Drop small pieces of butter on the top of the batter and then grate fresh nutmeg evenly over the top of the pie. (You probably won't need a whole nutmeg, but I recommend starting with a whole one so you can be sure its super fresh.)

With a pastry brush, brush the fluted edge of the crust with the beaten egg. Cook for 10 minutes at 450°F. Reduce the heat to 350°F and cook for 30 minutes. Cool pie. Refrigerate and serve chilled.

For more information:

See, Mrs. Wick's Pies, Winchester, Indiana, www.wickspies.com