

The Indiana sugar cream pie was designed as a simple pie that incorporated the most basic of ingredients in times when berries and fruits were not available.

INDIANA SUGAR CREAM PIE



The exact history of this pie lies buried in history, but it probably dates back to either the Shakers, Quakers or Amish of Indiana. It was designed as a simple pie that incorporated the most basic of ingredients in times when berries and fruits were not available.

I took this picture at Mrs. Wick's Pies in Winchester, Indiana. In 1944, the company handmade 20 fruit pies a day. Fast forward to 2007, they make 12,000 pies a day in a modern bakery, including a stable of fruit and cream pies. They are best known for their old-fashioned sugar cream pie.

I think the short drive north off I-70 is well worth the trip to their restaurant/store and don't you just love the prices? This recipe comes from a lady in Richmond, Indiana. As always, I would recommend using a lard pie crust.

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